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**GRANGE COOK BOOK AND
HOUSEHOLD GUIDE**

Women of N.C. State Grange

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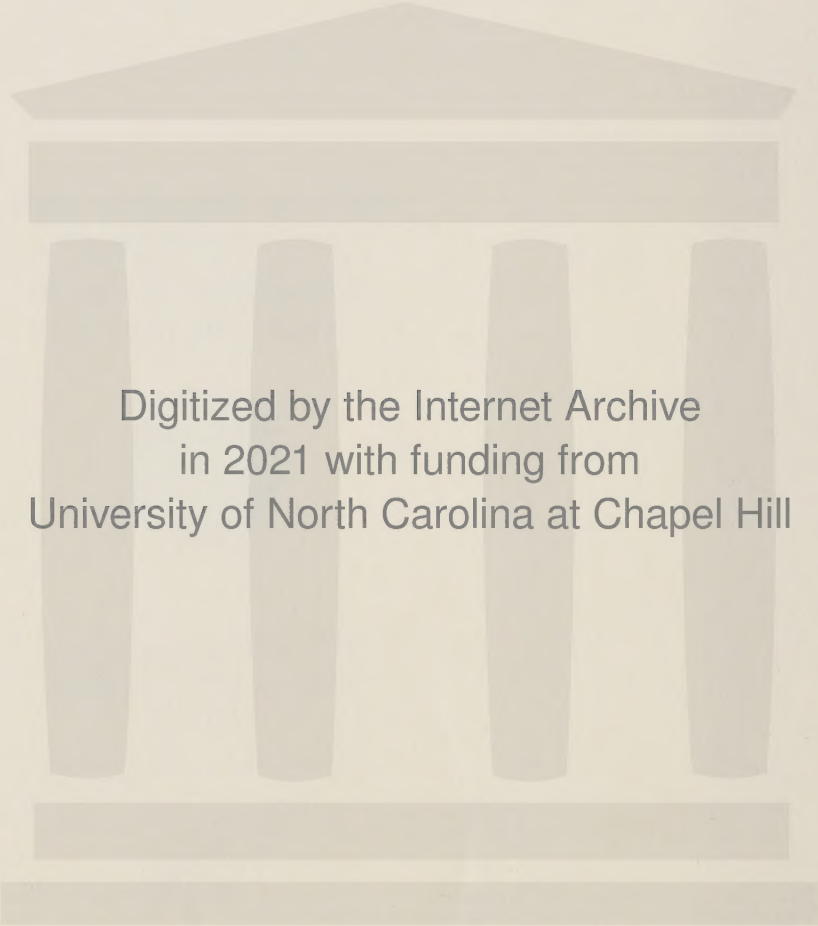


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Virginia W. Powell

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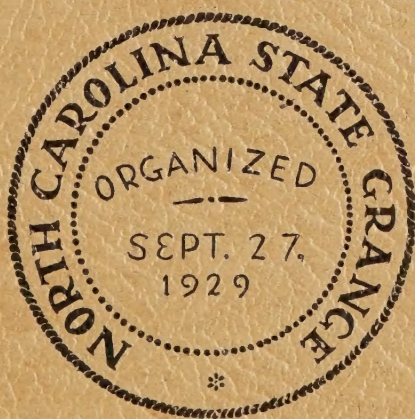


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GRANGE COOK BOOK

and

HOUSEHOLD GUIDE



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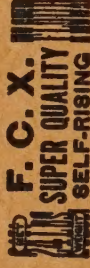
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GRANGE COOK BOOK

and

HOUSEHOLD GUIDE



FAVORITE RECIPES

OF THE

WOMEN OF NORTH CAROLINA STATE GRANGE

Compiled and Edited by

Home Economics Department

MRS. E. L. BODENHEIMER

State Chairman

KERNERSVILLE, NORTH CAROLINA

OCTOBER, 1940

Mutual Press—Raleigh, N. C.

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FAVORITE RECIPES
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Compiled and Edited by
HOME ECONOMICS DEPARTMENT
MRS. E. L. BODENHEIMER, *State Chairman*
KERNERSVILLE, NORTH CAROLINA
October, 1940

A RECIPE FOR A DAY

Take a dash of cold water,
A little leaven of prayer,
A little bit of sunshine gold
Dissolved in the morning air;
Then add to your meal some merriment
And a thought of kith and kin,
And as a prime ingredient,
A plenty of work thrown in.
Then spice it all with the essence
Of love, and a little whiff of play.
Let the Good Old Book and a glance above
Complete a well spent day.

MEASURES AND THEIR EQUIVALENTS

- | | |
|-----------------------------------|-------------------------|
| 3 teaspoonfuls equal 1 tablespoon | 1 cupful equals ½ pint |
| 16 tablespoonfuls equal 1 cupfull | 2 cupfuls equal 1 pint |
| 4 tablespoonfuls equal ¼ cupfull | 4 cupfuls equal 1 quart |
| 8 tablespoonfuls equal ½ cupfull | 2 pints equal 1 quart |

ABBREVIATIONS

- | | |
|----------------------|-----------------|
| tsp. for teaspoon | qt. for quart |
| tbsp. for tablespoon | pt. for pint |
| c. for cup | hr. for hour |
| pkg. for package | min. for minute |
| lb. for pound | |

QUANTITIES FOR SERVING 100 PERSONS
WALDORF SALAD FOR 100 PERSONS

- | | |
|--------------|--------------------|
| 8 lbs celery | 1 lb. walnut meats |
| ½ bu. apples | 1 qt. mayonnaise |

THOUSAND ISLAND DRESSING FOR 100 PERSONS

- | | |
|-----------------------------|-------------------------|
| 1½ pts. chili sauce | 3 pts. mayonnaise |
| 1 small bottle horse radish | 1 doz. hard boiled eggs |
| 1½ lbs. celery | |

COMBINATION SALAD FOR 100 PERSONS

- | | |
|----------------|------------------|
| 15 cucumbers | 9 lbs. tomatoes |
| 1 doz. peppers | 15 heads lettuce |
| | 1 qt. mayonnaise |

gift, Virginia W. Powell

BEVERAGE

(Makes 15 gallons—Serves 150 people)

| | |
|--------------------------------|---------------------|
| 14 ozs. tenderleaf tea steeped | 4 or 5 dozen lemons |
| 3 minutes | 20 lbs. sugar |
| 3 cans pineapple juice | 50 lbs. ice |
| (1 qt. 14 fl. ozs. each) | |

Put tea in earthenware vessel with close fitting top, pour on freshly boiling water and steep for 3 minutes by the clock. Dissolve sugar in tea while hot, a few spices may be added if desired, cool, add fruit juices and add desired quantity of water. Fill glasses with chipped ice, then fill with fruit beverage. May also be used as punch. Delicious served hot.

BREADS AND ROLLS

POTATO YEAST—LIGHT ROLLS

Cook 8 medium sized Irish potatoes until tender; drain off water and mash potatoes well. Use potato water and enough luke warm water to make 1 quart.

Dissolve 1 cake of magic yeast and stir into your potatoes and the quart of water. Stir $\frac{1}{2}$ cup of sugar and 2 tablespoons of salt into the mixture and let stand for 2 or 3 hours in a warm place. At the end of that time stir thoroughly, pour into two one-half gallon jars, but do not screw tops tight. Keep in a cold place and use when it is twenty-four hours old. When you want more liquid use one cup of your old liquid instead of yeast cake.

| | |
|--------------------------|-----------------------------|
| 1 cup scalded sweet milk | 1 tablespoon salt |
| 1 cup yeast | 5 cups plain flour or |
| 3 tablespoons lard | enough to make stiff dough. |
| 2 tablespoons sugar | (I use a large pan.) |

Knead very lightly then put in a well greased large mixing bowl and let stand for 2 hours or until it has risen well and doesn't stick to your finger tips. Keep in a warm place—not hot. Work in a little more flour, make into rolls, put in well greased pan and let rise again for about 2 hours or until they are about half way to the top of the pan. Keep well covered so that wind will not get to them. Bake in a hot oven.

Do not be discouraged if your first aren't good. My first weren't but now they are nearly as good as bought ones.

Mrs. T. O. Justice, *Brown's Chapel Grange.*

BROWN BREAD

| | |
|-------------------------------|------------------------------|
| 2 cups whole wheat flour | 2 teaspoons soda |
| 1 cup corn meal | $\frac{3}{4}$ cup molasses |
| $1\frac{1}{2}$ teaspoons salt | 2 cups sour milk |
| | 1 cup floured seeded raisins |

Sift and measure flour and corn meal and sift with soda and salt. Mix molasses and sour milk and add with raisins to the dry ingredients.

Pour into well greased molds (1 lb. baking powder cans are good) cover, and steam slowly for three hours.

Mrs. J. I. Wagoner, *McLeansville Grange.*

DELICIOUS LIGHT ROLLS

| | |
|--------------------------|------------------------------|
| 3 cups flour | 1 tsp. salt |
| 2 tablespoons shortening | $\frac{1}{4}$ cup warm water |
| 2 tablespoons sugar | 1 egg, well beaten |
| 1 yeast cake | 1 cup scalded milk |

Sift and measure flour. Crumble yeast cake in warm water. Scald milk, put in shortening, sugar and salt, mixing well. Cool to lukewarm, add egg and yeast dissolved in warm water. Add this slowly to the flour, mixing thoroughly. Put in greased crock and cover with dry cloth. Let rise in warm (not too warm) place 2 hours or longer in cold weather. Knead dough. Pinch off small pieces, roll and place in greased muffin pans, 3 to pan for clover-leaf rolls.

Mrs S. A. McLain, *Pigeon Valley Grange*

YEAST BREAD—ROLLS

4 *tablespoons sugar*
3 *tablespoons baker's yeast*
1½ *qts. luke warm water*

3 *tablespoons melted shortening*
1 *tablespoon salt*
3 *sifters flour*

Put sugar, yeast and water together and whip with wire beater till all is dissolved. Add melted shortening. Whip again. Add 1 sifter of the flour and beat till bubbles break freely. Then add salt and balance of flour and knead till dough is smooth. Place in greased pan and let rise till doubled in size—about 1½ hours. Make out rolls and when doubled in size bake 30 to 45 minutes, according to size of pans used.

Mrs. M. B. Corriher, *Corriher Grange*.

ROLLS

2 *eggs*
2 *qts. flour*
¾ *cup of lard*
4 *cups hot water*

2 *yeast cakes dissolved in cup of lukewarm water to which has been added 2 tbsps. of salt and one third cup of sugar.*

Cream lard and pour in hot water, cool and add yeast, salt and sugar water and mix with flour into a smooth dough.

Let dough rise for two hours in a warm place, then make into rolls and bake in a hot oven.

Sara Martin Clement, *Mills River Grange*.

REFRIGERATOR ROLLS

2 *cups boiling water*
½ *cup sugar*
1 *tablespoon salt*
2 *tablespoons shortening*

¼ *cup lukewarm water*
2 *beaten eggs*
8 *cups bread flour sifted before measuring*

2 *cakes yeast*

Mix boiling water, ½ cup sugar, salt, and shortening together, cool until lukewarm. Soften yeast in lukewarm water, add 1 teaspoon sugar and stir into first mixture. Add beaten eggs and stir in 4 cups flour, then beat thoroughly. Stir in 4 more cups flour and mix thoroughly, but it is not necessary to knead. Brush the top of dough with melted butter, cover tightly and store in refrigerator until ready to use. Shape and put in a warm place until double in bulk. Bake 15 to 20 minutes in a hot oven 425°. Two cups of graham or whole wheat flour may be substituted for white flour.

Mrs. T. W. Ferguson, *Ferguson Grange*

NUT BREAD

1 *cup sugar*
1 *egg*
2 *cups milk*

4 *cups flour, sifted*
4 *teaspoons baking powder*
1 *level teaspoon salt*

1 *cup nuts, chopped fine*

Mix egg and sugar. Add milk and mix. Let stand 10 minutes. Add flour, baking powder, salt, and nuts. Mix well and bake 45 minutes in moderate oven.

Mrs. J. W. McCorkle, *Kernersville Grange*.

BANANA BREAD

1-3 *cup butter*
1 *cup brown sugar*
2 *eggs*
¼ *tsp. salt*

1 *tsp. baking powder*
1 *tsp. soda*
2 *cups flour*
½ *cup chopped nuts*

3 *mashed ripe bananas*

Cream butter and brown sugar, beat in eggs. Add mashed bananas, then salt, baking powder and soda. Lastly add flour and nuts.

Bake in oven (350°) 45 minutes, or until bread leaves edge of pan.

Mrs. Carl Gibson, *Pleasant Garden Grange*.

DOUGHNUTS

| | |
|-----------------------------------------|---------------------------|
| 1 cake compressed yeast | $\frac{1}{2}$ cup sugar |
| $1\frac{1}{4}$ cups warm water, or milk | 2 eggs |
| $\frac{1}{2}$ cup shortening | $5\frac{1}{2}$ cups flour |
| $1\frac{1}{2}$ teaspoons salt | |

Cream shortening and add the sugar. Then add beaten eggs. Dissolve yeast in water or milk; add flour and salt, and stir until smooth. Let rise until double in bulk. Roll the dough and cut with a doughnut cutter; let rise and bake in deep fat. I buy the large cakes of yeast like the bakers use. Find I have lots better luck.

Mrs. B. J. Idol, *Kernersville Grange*.

SODA BISCUITS

| | |
|-----------------------------|-------------------------|
| 2 cups sifted flour | $\frac{1}{2}$ tsp. salt |
| $\frac{1}{2}$ tsp. soda | 4 tbsps. shortening |
| $\frac{3}{4}$ cup sour milk | |

Sift flour once, measure, add soda and salt, sift again. Cut in shortening. Stirring quickly, add enough milk to make a soft dough. Turn onto floured board. Knead slightly. Roll $\frac{1}{2}$ -inch thick. Cut with floured biscuit cutter. Bake in hot oven 15 minutes. Makes 12 biscuits.

Mrs. Tom Gowan, *Pleasant Garden Grange*.

SOUR MILK BISCUITS

| | |
|----------------------------|-------------------------------------------------|
| 2 cups flour | 1 level tsp. salt |
| 2 level tps. baking powder | 4 tbsps. lard |
| $\frac{1}{4}$ tsp. soda | 1 cup sour milk or enough to make a soft dough. |

Measure and sift all dry ingredients, cut in lard, add milk and mix. Roll $\frac{1}{2}$ -inch thick. Cut with cutter, bake in oven (350°) 5 minutes..

Mrs. E. L. Bodenheimer, *Kernersville Grange*.

BUTTERFLAKE ROLLS

| | |
|-------------------------------------|------------------------------------|
| $1\frac{1}{2}$ cup buttermilk, warm | $\frac{1}{2}$ cup shortening, soft |
| $\frac{1}{2}$ tsp. soda | 2 cakes yeast |
| $\frac{1}{4}$ cup sugar | $4\frac{1}{2}$ cups flour |
| 1 tsp. salt | |

Dissolve yeast in warm milk, add other ingredients, mix well. Let rise until double original size. Knead a little. Roll out with rolling pin. Spread with butter. Cut with biscuit cutter and put one on top of another. Let rise until very light. Bake in moderately hot oven 15 min.

Mrs. E. L. Bodenheimer, *Kernersville Grange*.

CLOVER LEAF CHEESE BISCUITS

Sift together 2 cups of flour, 4 tps. of baking powder and $\frac{1}{2}$ tsp. of salt. Rub in 6 or 8 tbsps. of shortening. Add $\frac{3}{4}$ or 1 cup of grated cheese and mix well. Beat the yolk of one egg and add to 1 cup of milk and mix with dry ingredients until a soft dough is formed.

Pinch off small pieces of dough, mould into small balls and place 3 of them in greased muffin rings or on cookie sheet. Place in hot oven and bake. These are delicious with tea or salads.

Mrs. Shelton Davenport, *Mills River Grange*.

TOMATO BISCUITS

| | |
|--------------------------------|-------------------|
| 2 cups flour | 4 tablespoons fat |
| 2 teaspoons baking powder | 1 teaspoon salt |
| $\frac{3}{4}$ cup tomato juice | |

Sift flour with salt and baking powder; cut in fat. Add tomato juice and mix well. Turn out on lightly floured surface; knead gently. Roll and cut with biscuit cutter. Bake on ungreased pan in a hot oven.

Mrs. J. A. Patterson, *Patterson Grange*.

WHOLE WHEAT MUFFINS WITH RAISINS

| | |
|-----------------|----------------------------|
| 2 cups flour | $\frac{1}{2}$ tsp. salt |
| 1 cup sour milk | $\frac{1}{2}$ tsp. soda |
| 1 egg | 3 tbsps. melted shortening |
| 1 cup raisins | |

Sift dry ingredients and mix with milk and beaten egg and melted fat, Stir 'til smooth. Add raisins and bake in greased muffin rings in a hot oven.
Mrs. Shelton Davenport, *Mills River Grange*.

HEALTH MUFFINS

| | |
|--------------------------------|--------------------------|
| $\frac{1}{4}$ cup fat | 2 cups whole wheat flour |
| $\frac{1}{4}$ cup sugar | 1 tsp. soda |
| 1 egg | 3 tbsps. baking powder |
| 1 $\frac{1}{2}$ cups sour milk | 1 tsp. salt |

Cream sugar and fat, add beaten egg, milk and dry ingredients which have been thoroughly mixed. Beat well and bake in greased muffin tins in a hot oven (400 to 425 degrees F) for 25 minutes. Nuts, raisins or dates may be added.

(Miss) Elizabeth Lutterloh, *Browns Chapel Grange*.

PLAIN MUFFINS

Beat one egg. Add 1 cup milk, 4 tablespoons shortening (melted) 2 cups self-rising flour, or 2 cups plain flour sifted with 2 teaspoons baking powder and $\frac{1}{2}$ teaspoon salt. Mix quickly but thoroughly. Pour into hot, well-greased muffin tins and bake in a hot oven. Makes 12 muffins.

Burrel Dean Angell, *Lewisville Juvenile Grange No. 8*.

WAFFLES

| | |
|----------------------|------------------------|
| 2 cups flour | 2 tsp. sugar |
| 1 tsp. baking powder | 2 cups sour milk |
| 1 tsp. salt | 4 tbsps. melted butter |
| 1 tsp. soda | 1 egg |

Mix and sift dry ingredients. Add milk gradually, egg well beaten, butter last. Put one tablespoon of batter in each section of iron and bake until brown.

In using electric iron, never grease it.

Mrs. S. F. Miller, *Ferguson Grange*.

WAFFLES

| | |
|-----------------------------|-----------------------------|
| 2 cups flour | $\frac{1}{2}$ teaspoon salt |
| 2 tablespoons sugar | 1 $\frac{1}{2}$ cups milk |
| 4 teaspoons baking powder | 1 egg |
| 2 tablespoons melted butter | |

Mix and sift dry ingredients. Beat egg. Add milk and stir slowly into first mixture. Stir in melted butter. Drop by spoonfuls on a medium hot griddle. Don't mix batter until ready for use.

Mrs. F. D. Patterson, *Patterson Grange*.

WAFFLES

| | |
|----------------------|-----------------------------|
| 2 eggs beat separate | 1 teaspoon baking powder |
| 2 cups buttermilk | 4 tablespoons melted butter |
| 1 teaspoon soda | 2 cups flour |

Stir well and pour on hot waffle irons. Serve with butter and Log Cabin Syrup.

Ruth Yarborough, *Old Town Grange*.

CORNBREAD

Cornbread is especially good made with sour milk and soda, but sweet milk and baking powder are satisfactory. Eggs improve the flavor and add to the food value but may be omitted.

No. 1

| | |
|-----------------------------------|------------------------|
| 2 cups corn meal | 1 tsp. salt |
| 2 cups sweet milk (whole or skim) | 1 tablespoon sugar |
| 4 tsp. baking powder | 2 tablespoons fat |
| | 1 egg (may be omitted) |

No. 2

| | |
|------------------|------------------------|
| 2 cups corn meal | 1 tablespoon sugar |
| 2 cups sour milk | 2 tablespoons fat |
| 1 teaspoon soda | 1 teaspoon salt |
| | 1 egg (may be omitted) |

Mix dry ingredients. Add milk, well beaten egg, and melted fat. Beat well. Bake in shallow pan for about 30 minutes.

Mrs. W. J. McCorkle, *Patterson Grange*.

CORN MEAL MUFFINS

| | |
|------------------------------|--------------------|
| 1 cup meal | 1 tbsp. sugar |
| 1 cup flour | 1 egg, beaten |
| 1 tsp. salt | 1 tbsp. shortening |
| 2 heaping tsp. baking powder | 1 cup sweet milk |

Mix in order given. Add enough water to make batter moderately thin. Bake in hot oven.

Marian Harris, *Pleasant Garden Grange*.

CORN MEAL MUFFINS (Original)

| | |
|---------------------------|------------------------------------|
| 2 cups corn meal | 2 tablespoons sugar |
| 1 cup flour | 1 cup cream (either sour or sweet) |
| 2 teaspoons baking powder | Milk to make a medium thick batter |
| 1 teaspoon salt | |

Sift all dry ingredients together. Add cream and milk and beat thoroughly until batter is very smooth. Fill muffin pans about half full and bake in hot oven about 25 minutes or until done.

Makes 18 muffins.

Mrs. M. B. Corriher, *Corriher Grange No. 627*.

CORN MUFFINS

| | |
|---------------------|---------------------------|
| 1 1/3 cup corn meal | 4 teaspoons baking powder |
| 2/3 cup flour | 1 or 2 tablespoons sugar |
| 1 egg | 1/2 teaspoon salt |
| 2 tablespoons fat | 1 1/4 cup milk |

Beat egg. Add milk and melted fat. Measure and sift dry ingredients thoroughly. Add to milk mixture through sifter, stirring constantly. Mix quickly but thoroughly. Pour at once into hot, well-greased muffin tins. Bake in hot oven. Makes 12 muffins.

Burrell Dean Angell, *Lewisville Juvenile Grange No. 8*.

SANDWICHES

SANDWICH SPREAD

| | |
|---------------------------------|-------------------------------|
| 3 pints cucumbers (do not peel) | 1 tablepsoon dry mustard |
| 1/4 cup onions | 1 tablespoon prepared mustard |

| | |
|----------------------------------------|-----------------------------------------|
| 12 peppers (grind and drain) | 1 tablespoon celery seed or 1 |
| 4 hard boiled eggs (add to first part) | bunch celery, ground (latter preferred) |
| 1 large-sized can condensed milk | 1 tablespoon butter |
| 2 cups sugar | $\frac{1}{4}$ cup salt |
| 2 cups vinegar | 8 level tablespoons flour |

Mix all together and cook to suit taste. Thicken with flour and seal.
Mrs. J. W. McCorkle, Kernersville Grange.

SANDWICH SPREAD AND DRESSING

| | |
|---------------------------|----------------------|
| 10 carrots | 3 ripe sweet peppers |
| 10 sweet cucumber pickles | |

Cut through coarse food chopper (except cucumber pickles) and sprinkle with 3 tbsps. of salt and let stand several hours. Drain and cover with fresh water then cook till tender. Add to cut pickle and cover with dressing and mix well then seal in small hot jars while mixture is at boiling point.

Mix one cup of sugar, 3 tbsps. of flour, stir in one cup vinegar and one cup of sour cream. Cook over hot water till thick; add 4 egg yolks and stir hard for few minutes before adding to vegetable mixture.

Mrs. M. Kimzey, Mills River Grange.

RELISH SANDWICH SPREAD

Grind in food chopper enough green tomatoes to make one pint after they have been drained. Grind enough red and green peppers to make 1 cup. Salt to taste. Add $\frac{1}{2}$ cup water and boil until tender. Add six ground cucumber sweet pickles.

Cooked Dressing

| | |
|--------------------------------|---------------------|
| 3 Eggs | 1-3 Cup Sour Cream |
| 1-3 Cup Sugar | 2 Tablespoons Flour |
| 3 Tablespoons Prepared Mustard | 1-2 Cup vinegar |

Mix and cook until thick, then pour over vegetable mixture. Stir well, fill sterilized jars, and seal. Process at simmering temperature for 10 minutes in hot water.

Mrs. S. F. Miller, Ferguson Grange

PIMENTO SANDWICH

| | |
|-------------------------------------|------------------------------------------|
| 1 Can Pimento ($\frac{1}{2}$ pint) | $\frac{1}{2}$ lb. Cheese—a pinch of salt |
| 2 Hard boiled eggs | |

Grind all in food chopper. Mix with Mayonnaise or salad dressing to right consistency to spread.

Mrs. E. L. Bodenheimer, Kernersville Grange

FLOWER POT SANDWICHES

Cut rounds of white bread and spread with cottage cheese, slice Brown Bread, cut in half and place one half on each round of white bread, cut narrow strips of green pepper and make three stems stick on the part not covered with the brown bread and put a slice of stuffed olive at the end of the center stem. This makes a very pretty sandwich.

Mrs. J. I. Wagoner, McLeansville Grange

NUT CHEESE SANDWICH

Remove crust from loaf of bread. Slice loaf in 4 equal parts long way of loaf. Spread first piece with peanut butter. Add thin slice of bread, spread with pimento cheese, thin slice of bread spread with grape jelly and chopped nuts in equal proportions and top with last slice of bread. Wrap in wax paper or damp towel and chill. When firm slice for sandwiches.

Makes 20 sandwiches.

Hattie Meadows, Stem Grange

MEATS

CURED HAM

As soon as (25 lb.) hams are cut out sprinkle generously with saltpeter. Lay in cool place over night. In morning rub on generous amount of salt. Pack away for about five weeks unless weather is very warm then time is shortened. Take out of salt and wash, rub teaspoon of borax on cut side. Rub with molasses and sprinkle with black pepper. Place in bags and tie securely. This makes a red meat when cured.

Mrs. E. B. Meadows, *Stem Grange*

PORK SAUSAGE

| | |
|-----------------------|-----------------------|
| 100 lb. meat | 2 ounces fine sage |
| 1¾ lb. salt | 1 ounce ground nutmeg |
| 4 ounces black pepper | |

Cut meat in small pieces. Add salt and spices put through meat grinder. After well ground mix thoroughly to be sure it is uniformly seasoned.

Mrs. F. M. Edwards, *Kernersville Grange*

MINCE MEAT

| | |
|---------------------------|-----------------|
| 2 lbs. Beef cooked tender | 2 lbs. suet |
| 4 lbs. apples | 2 lbs. sugar |
| 1 lb. raisins | 1 tsp. cinnamon |
| 1 lb. currants | 1 tsp. cloves |
| ¼ lb. citron | 1 tsp. nutmeg |
| ½ gal. cider | |

Grind beef and fruits through a food chopper. Mix thoroughly, heat, put in jars and seal.

Mrs. F. M. Edwards, *Kernersville Grange*

SAVORY DRIED BEEF AND RICE

| | |
|----------------------------------|------------------|
| ½ green pepper, seeded and diced | 3 cups hot water |
| 1 medium onion, peeled and diced | 1 cup white rice |
| 3 tbsp. fat or oil | 1 tbsp. salt |
| 2 cups canned tomatoes | ¼ lb. dried beef |
| 3 tbsp. butter or margarine | |

Cook the green pepper and onion in the fat until tender, not brown. Then add the tomatoes and 1 cup of water, and heat to boiling. Then add rice and salt; cover and cook ½ hour over low heat, stirring occasionally to prevent sticking. Now add the remaining 2 cups water and cook ½ hour longer until rice is tender. Meanwhile shred the dried beef, cover with boiling water, and let stand 2 min.; drain and saute in the butter until it begins to crisp. Just before serving add the dried beef to the rice mixture, blend well and serve. Serves 6. (Men go for this).

Mrs. M. P. Young, *Pleasant Garden Grange*

COUNTRY SAUSAGE ROLL. (Original)

| | |
|-----------------|--------------------------|
| 2 cups flour | 2 teaspoon baking powder |
| 1 teaspoon salt | 2 tablespoons shortening |

Mix together all ingredients with sweet milk to form a medium dough. Roll out about ¼ inch thick, spread with 1 lb. of sausage, roll up and cut in slices about 2 inches thick (as for jelly roll). Place in greased muffin pans, bake in oven till a golden brown. Will serve about 8 or 10.

Mrs. Clyde E. Deal, *Corriher Grange*

SOUTHERN BARBECUED CHICKEN

| | |
|---------------------------|-------------------------|
| 1 three pound chicken | 1 teaspoon salt |
| 8 thin slices smoked ham | ¼ teaspoon pepper |
| 16 whole cloves | ¼ cup fat |
| 2 tablespoons brown sugar | ½ cup water or stock |
| 2 tablespoons flour | ½ teaspoon minced onion |

Cut chicken for serving; select 8 pieces. Wrap each in ham slices; tie or skewer. Stick 2 cloves in each piece and sprinkle with a mixture of brown sugar, flour, and seasonings. Place in a baking pan with fat. Bake in hot oven (450 degrees) 30 minutes. Reduce heat to moderate (350); add water; sprinkle with onion. Continue baking until tender, about 1 hr., basting frequently. Make gravy of pan drippings. Serves 8.

Mrs. M. P. Young, *Pleasant Garden Grange*

BARBECUED CHICKEN

Prepare chicken as for broiling. Broil in covered pan until tender, basting every 3 to 5 minutes with barbecue sauce.

SAUCE

| | |
|--------------------------|-----------------------|
| $\frac{1}{4}$ lb. butter | pepper (to taste) |
| $\frac{1}{2}$ cup catsup | 3 tablespoons vinegar |
| $\frac{1}{2}$ cup water | |

Keep sauce hot so that butter will stay melted.

Mrs. Harry B. Caldwell, *Summerfield Grange*

SWISS STEAK

| | |
|-------------------------|---------------------------------------|
| 2 lbs. round steak | $1\frac{1}{2}$ t. salt |
| 3 t. fat or melted suet | $\frac{1}{8}$ t. pepper |
| $\frac{1}{2}$ cup flour | $2\frac{1}{2}$ cups tomatoes or water |
| 1 medium onion | |

Sift the flour, salt and pepper together and beat thoroughly into the steak with a meat beater or edge of a heavy plate. The beating makes the meat more tender and the flour absorbs the meat juices. Sear the meat in the hot fat, browning first one side and then the other. Add slices of onion after turning meat. When second side is browned, cover with the tomato juice or water. Place the lid on the cooking utensil and simmer for an hour to an hour and one-half or until the meat is so tender it can be cut with a fork. If the gravy becomes too thick, add more liquid from time to time. There should be plenty of rich gravy to serve over the meat. Serve piping hot. Mrs. C. H. Lutterloh, *Brown's Chapel Grange* and Ida B. Fuller, *Hester Grange*

HAMBURGER LOAF

| | |
|-------------------------------------------------------------------------------------|--------------------------------------------|
| $1\frac{1}{2}$ lb. chopped meat ($1\frac{1}{4}$ of beef and $\frac{1}{4}$ of pork) | small stalk celery |
| 1 tsp. salt | 1 egg (beaten) |
| 1 onion | $\frac{1}{2}$ cup bread crumbs or macaroni |
| Black Pepper | 1 tbsp. melted butter |
| | $\frac{1}{2}$ cup tomato soup |

Mix well—make loaf. Bake in moderate oven about an hour.

Mrs. Clay Shepherd, *Ferguson Grange*

SPANISH STEAK (Original Recipe)

| | |
|-----------------------------------------|----------------------|
| 2 pounds round steak cut 2 inches thick | flour |
| 1 hot pepper chopped | salt and pepper |
| 1 green pepper sliced | 1 or 2 onions sliced |
| | 1 cup tomatoes |
| 1-3 cup fat | |

Rub meat with salt and pepper. Pound all the flour possible into the steak. Sear in hot fat. Add peppers, onions and tomatoes. Cover. Simmer slowly about 2 hours or until meat is tender.

If desired, carrots, pimento, celery or peas may be added for variety.

Mrs. S. A. McLain, *Pigeon Valley Grange*

BEEF AND VEGETABLE STEW

| | |
|----------------------|----------------------------------------|
| 3 lbs. of stew beef | 12 large potatoes quartered and cooked |
| 2 bunches of carrots | 1 large bunch of celery |
| 6 large onions | 3 bell peppers |

Cook beef until tender. In beef stock cook vegetables coarsely cut until tender (except potatoes). Add potatoes and thickening made of 1 cup browned flour, 1 tbsp. salt and 1 tsp. black pepper.

More seasoning may be added if desired.

Mrs. Loren Pope, *Mills River Grange*

CHICKEN CHOW MEIN

1 large fowl cooked until tender 3 stalks of celery chopped and
and chopped coarse cooked

1 quart of chopped onions

Mix and add thickening made of 9 tbs. of flour.

½ tsp. of black pepper

3 tsp. of Lachoy brown sauce

6 tbsps. of Lachoy Soy sauce

Cook and serve on hot fried noodles.

This is improved by adding 3 cups of Italian chestnuts and 3 cups of mushrooms.

Mrs. Albert Corpening, *Mills River Grange*

HAM AND PINEAPPLE

Cut a slice of ham 1 inch thick. Cover with slices of pineapple (canned) and place on a rack in a broiling pan and bake slowly for one and one half hours (at 275 degrees). Serve hot.

Mrs. Max Fryar, *McLeansville Grange*

MINCE MEAT

1 pk. pears

2 lbs. raisins

2 lbs. sugar

1 pt. wine or ½ cup vinegar and

½ cup water

Grind together

Cook all together until thick. Pack in hot sterilized jars at once.

Mrs. B. M. Casper, *Yost Grange*

FISH AND OYSTERS

SCALLOPED OYSTERS

Grease baking dish and cover bottom with ¾ cup of bread crumbs. On these carefully arrange 2 dozen large oysters. Season with salt and pepper and sprinkle with ½ cup crumbs. Moisten with ¼ cup milk and dot with 2 tbsp. butter. Bake in hot oven 20 minutes.

Mrs. Fred Baker, *Stem Grange*

BREADED OYSTERS

1 pt. of select oysters

1 pt. of cracker crumbs

6 eggs

3 tbsps. of flour

3 tbsps. of cream

1 pt. of wesson oil

salt and pepper to taste

Beat eggs and add flour and salt and pepper. Take cracker meal and fill palm of hand, lay one big or two small oysters in hand and cover and pack with more cracker meal, then turn packed oyster in egg batter and roll in cracker meal.

Turn oysters in egg batter before packing first time too.

Drop breaded oysters in boiling fat and brown to a deep gold and serve hot with desired sauce.

Mrs. E. T. Frisbie, *Mills River Grange*

BAKED FISH

Select a flounder weighing about three pounds, clean and place a rack in a broiling pan, put thin slices of salt pork over the fish and broil for thirty minutes at low temperature. Serve with slices of lemon for decoration.

Mrs. J. I. Wagoner, *McLeansville Grange*

VEGETABLES

CORN TAMALE BEANS

- | | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|
| $\frac{1}{4}$ lb of onions $\frac{1}{4}$ cup of fat 1 lb. each of cubed pork and beef 2 medium sized cans of dark kidney beans 1 No. 2 can of whole tomatoes | 1 tsp. dry mustard 3 tbsps. dark molasses 1 tbsps. chili powder 1 tbsp. of salt 1 tsp. of black pepper $\frac{1}{2}$ tsp. of celery seed |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|

Saute the meats in the fat until tender. Add the onions and cook till a golden brown. Then add tomatoes and all the dry seasonings and molasses and stew slowly for 2 hrs. Add beans after cooking first hour so to retain shape.

Line a greased baking dish with corn meal mush. Add mixture and drop spoon fulls of mush which has been thinned some. On top of dish sprinkle with butter and bake.

Mrs. E. T. Frisbie, *Mills River Grange*

DEVELOPED SQUASH (Original)

- | | |
|-------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|
| 4 crooked-necked squash (medium sized) 1 cup (or a little more) bread crumbs 1 boiled egg | salt and pepper to taste butter onion (use according to your family's taste) I use about $\frac{1}{2}$ teaspoonful, minced finely. |
|-------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|

Wash and cut squash in halves lengthwise. Boil in salted water just until tender—no longer. Drain, and let cool enough to handle. Scoop out centers and cut off the necks, using them with the scooped centers. Add bread crumbs, boiled egg and other seasonings. Pile lightly in squash shell, top with bits of butter and bake in greased pan until golden brown.

Mrs. M. B. Corriher, *Corriher Grange*

ITALIAN SPAGHETTI

- | | |
|---------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| 1 lb. ground beef 4 medium or 2 large onions 3 cups cooked tomatoes | 1 tsp. salt $\frac{1}{2}$ tsp. black pepper 1 small clove garlic (if desired) |
|---------------------------------------------------------------------------|-------------------------------------------------------------------------------------|

Cook onions in shortening until transparent—add beef and cook until brown, but not dry. Add tomatoes and seasoning, cover and simmer for one hour.

Cook spaghetti until tender and blanch.

Pour sauce over spaghetti and serve. Serves six (6).

Mrs. F. J. Barber, *Hester Grange*

BAKED CORN

- | | |
|--------------------------------------|-----------------------------------------|
| 2 cups corn 2 cups milk 2 eggs | 1 teaspoon salt 3 tablespoons butter |
|--------------------------------------|-----------------------------------------|

Add slightly beaten eggs, salt, butter and milk to corn, turn into buttered baking dish until firm about 25 minutes.

Ethel Reich, *Clemmons Grange*

STUFFED BELL PEPPERS

- | | |
|-------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|
| 6 green peppers 1 large onion 1 teaspoon salt $\frac{1}{2}$ cup milk | 1 teaspoon melted fat $\frac{1}{8}$ teaspoon pepper $\frac{1}{2}$ cup bread crumbs |
|-------------------------------------------------------------------------------|------------------------------------------------------------------------------------------|

Select broad peppers that will stand on end. Cut top from each pepper. Remove seeds and parboil 15 minutes. Stuff with filling mixed in order given above. Bake 20 minutes in hot oven basting frequently with water that peppers were parboiled in. Any left-over meat can be added cut in very small pieces and added to filling. Tomatoes and rice make an excellent filling for peppers.

Mrs. Lawrence Fleming, *Hester Grange*

CREAMED MIXED VEGETABLES

- | | |
|-----------------------------|-------------------------------|
| 1 cup diced potatoes | 1 cup diced carrots |
| 1 cup diced turnips | 2 cups finely chopped cabbage |
| 2 tablespoons melted butter | 5 tablespoons flour |
| 1 cup milk | $\frac{1}{2}$ cup of onion |
| 1½ teaspoons salt | |

Cook potatoes, carrots, turnips in a little water (about 2 cups) until almost tender. Add cabbage allowing five minutes for cooking. Prepare a sauce of the melted butter, flour, salt, and milk. Cook until thickened and stir into vegetables. Cook a few minutes longer, until the desired consistency, and serve.

Ethel Reich, *Clemmons Grange*

ESCALLOPED SPINACH

- | | |
|---------------------------------|--------------------------------------------|
| 1 qt. cooked spinach | 1 cup grated cheese |
| 2 cups medium thick white sauce | season with salt and black pepper to taste |

Put in greased baking dish in layers. Sprinkle top with bread crumbs and bake in slow oven until cheese is melted.

Mrs. Albert Corpening, *Mills River Grange*

ESCALLOPED SALSIFY

Scrape and cut into rounds enough salsify to make three cups, boil until tender. Make a thin white sauce, 2 cups, put half the salsify in the bottom of a baking dish, pour over one half the white sauce and sprinkle with bread crumbs, add the remainder of the salsify, then white sauce and lastly cover with bread crumbs and dot with butter, bake for 20 minutes in a moderate oven.

Mrs. J. I. Wagoner, *McLeansville Grange*

CARROT HONEY

- | | |
|-------------------------|-----------------|
| 1 qt. grated raw carrot | 4 lemons, juice |
| 2 lemons, grated rind | 4 cups sugar |

Mix ingredients well, heat slowly and simmer the mixture until thick and clear. Pack into clean jars and seal at once. Serve with cold meat.

Mrs. Tom Ferguson, *Ferguson Grange*

ESCALLOPED TOMATOES

- | | |
|------------------------|-----------------------------|
| 1 pint can of tomatoes | $\frac{1}{2}$ Cup sugar |
| 2 cups bread crumbs | 3 tablespoons melted butter |

Mix tomatoes and sugar. Put alternate layers of bread crumbs and tomatoes in buttered baking dish. Pour over it the melted butter and cook in moderate oven 15 minutes.

Mrs. Harry B. Caldwell, *Summerfield Grange*.

HARVARD BEETS

- | | |
|------------------------------------------------|--------------------------|
| 3 cups cooked diced beets (fresh or canned) | 1½ tsp. cornstarch |
| 8 tbs. sugar | $\frac{1}{4}$ cup water |
| | $\frac{1}{4}$ c. vinegar |
| 2 tbs. butter | |

Mix sugar and cornstarch add vinegar and water and boil five minutes. Add the drained beets cut in dice. Let stand at least one-half hour before serving. Just before serving drain off sauce add butter and heat to boiling point. Pour over beets and serve hot.

Mrs. J. H. L. Miller, *Pleasant Garden Grange*.

COCOANUT CANDIED POTATOES

| | |
|--------------------------------------|----------------------------------------|
| 6 <i>medium sized sweet potatoes</i> | 1 <i>cup milk</i> |
| 1 <i>cup sugar</i> | $\frac{1}{2}$ <i>cup cocoanut milk</i> |
| 1 <i>egg</i> | $\frac{1}{2}$ <i>teaspoon cinnamon</i> |
| 1 <i>cup grated cocoanut</i> | |

Boil or bake potatoes, peel and cut lengthwise. Place layers in baking dish, sprinkle with cocoanut, then alternate layers of potato and cocoanut. Over the dish pour a sauce made of milk, cocoanut milk, sugar, spices and beaten egg. Bake in hot oven 20 to 25 minutes.

Mrs. B. J. Idol, *Kernersville Grange*.

CANNING STRING BEANS

| | |
|--------------------------------|---------------------------------|
| 3 <i>gal. beans cut</i> | $\frac{1}{2}$ <i>c. salt</i> |
| $\frac{1}{2}$ <i>cup sugar</i> | $\frac{1}{2}$ <i>c. vinegar</i> |

Place beans in kettle add sugar, salt, vinegar and enough water to cover, boil 1 hr. Pack in hot sterilized jars at once. When opened to eat pour liquid off beans, rinse and cook as usual. Beans canned this way stay firmer, holds flavor and color better than any way I know.

Mrs. B. M. Casper, *Yost Grange*

STUFFED BELL PEPPERS

| | |
|---------------------------------------------------|-----------------------------------------|
| $4\frac{1}{2}$ <i>pints of chopped cabbage</i> (1 | 2 <i>tablespoons celery seed</i> |
| <i>medium sized head</i>) | 3 <i>tablespoons white mustard seed</i> |
| 2 <i>dozen bell peppers, green</i> | $\frac{1}{4}$ <i>cup salt</i> |

Thoroughly mix cabbage, mustard, celery seeds and salt. Let stand two hours. Squeeze dry in bag. Cut tops from peppers, remove seeds. Stuff peppers with cabbage, replace tops, place peppers in stone jar put an old plate over the peppers to keep them under the vinegar, pour on gallon of boiling spiced vinegar over them, set away in cool place.

Mrs. Tom Gowan, *Plesaant Garden Grange*.

SALADS AND DRESSINGS

WHIPPED CREAM SALAD

| | |
|-------------------------------------|-------------------------|
| 1 <i>large can sliced pineapple</i> | 4 <i>Bananas</i> |
| 1 <i>large can white cherries</i> | 1 <i>pt. cream</i> |
| 1 <i>pt. can pears</i> | 1 <i>pt. Mayonnaise</i> |
| 3 <i>pkg. Jello (Lime)</i> | |

Heat juice from cherries and pineapple add 1c. hot water and pour over Jello. When dissolved add diced fruit and stir in mayonnaise and cream which has been whipped. Pour into molds and allow to congeal. This also makes a delicious frozen salad, just place in trays and allow to freeze without stirring. Garnish with a cherry or small amount of colored mayonnaise. Serves 40 people.

Mrs. J. B. Haney, *Stem Grange*.

PINEAPPLE-CHEESE SALAD

| | |
|-------------------------------------|-----------------------------|
| 2 <i>cups pineapple</i> | 1 <i>cup grated cheese</i> |
| $\frac{1}{4}$ <i>tsp. salt</i> | 2 <i>tbsp. green pepper</i> |
| 2 <i>tbsps. gelatin</i> | 2 <i>tbsps. pimento</i> |
| $\frac{1}{4}$ <i>cup cold water</i> | 1 <i>cup whipping cream</i> |
| 4 <i>tbl. sp. lemon juice</i> | |

Heat pineapple, add salt, stir until dissolved. Soak gelatin in cold water, then melt in hot pineapple with salt. Cool, and when it begins to thicken, add lemon juice, grated cheese, green pepper and pimento, and finally fold into the whipped cream—mold; then garnish with tomato slices and cucumbers. Serve with mayonnaise and lettuce leaves. Serves 8 to 10.

Edith Ferguson, *Ferguson Grange*.

EGGS

GOLDENROD EGGS

4 eggs
3 *tbsp.* butter
3 *tbsp.* flour

1 *c.* milk
1 *tsp.* salt
6 *slices* toast

Hard cook eggs. Melt butter in pan, add flour, stir until well blended. Add milk let cook two minutes stirring constantly. Separate whites and yolk of eggs. Chop whites and add to white sauce. Spread on toasted bread and sprinkle liberally with yolks of eggs mashed through sieve.

Hattie Meadows, *Stem Grange*.

DEVILED EGGS

6 *hard boiled eggs*
 $\frac{1}{4}$ *lb.* of soft butter
3 *tbsp.* of apple vinegar
3 *tbsp.* of thick cream
1 *tsp.* of dry mustard
dash of chili powder

dash of black pepper
 $\frac{1}{4}$ *tsp.* of salt
 $\frac{1}{2}$ *cup* of chopped onions
 $\frac{1}{2}$ *cup* of chopped cucumber
pickles
1 *tbsp.* of sugar

Separate egg whites from yellow after they are boiled for ten min. Add all the seasonings to the yolks of eggs adding the onion and pickle last.

Refill egg whites with the mixture and place halves on dish and garnish with parsley.

Carolyn Kimzey, *Mills River Grange*

BAKED EGGS

Carefully break eggs into a well buttered oven-serve or pyrex baking dish. Add salt, pepper and bits of butter; place in oven and bake until white is set.

(Miss) Myrtle V. Karriker, *Corriher Grange*.

SCRAMBLED EGGS

Use 1 tablespoon of milk for each egg. Beat well together; season with salt and pepper. Melt 1 tablespoon butter in frying pan, turn eggs in and stir constantly until a light yellow mass.

(Miss) Myrtle V. Karriker, *Corriher Grange*.

TOMATOES AND EGGS

Select firm, ripe tomatoes. Plunge them in boiling water for a moment and remove skins. Cut out hard stem ends making a hollow large enough to hold a broken egg. Into each hollow drop a fresh egg without breaking the yolk. Season with butter, salt and pepper, and bake in a moderate oven until the tomatoes are tender and the eggs are set. May be served on buttered toast with a cream sauce.

(Miss) Myrtle V. Karriker, *Corriher Grange*.

GOLDENROD EGGS

Allow $1\frac{1}{2}$ eggs for each person. Cook the eggs at the simmering point for 30 min. (left-over eggs may be used); plunge the eggs in cold water and remove shells. Reheat the whites, cut into small pieces in a white sauce and pour on slices of crisp buttered toast at serving time. Allow 1 cup of sauce to each 4 eggs. To make the white sauce blend 2 *tbsp.* butter with $1\frac{1}{2}$ *tbsp.* flour, add gradually 1 cup milk and stir until thick ($\frac{1}{2}$ cup grated cheese may be added if preferred); season with $\frac{1}{4}$ *tsp.* salt and a little pepper.

Arrange the toast, covered with the whites in the sauce, on warm individual plates or on a hot platter, sprinkle the iced yolks over the tip of each portion and serve immediately. Parsley, a slice of tomato or pepper may be used as a garnish.

Mrs. John Ray Jameson, *Pleasant Garden Grange*.

EGGS

1 lb. sausage meat
6 hard-boiled eggs
bread crumbs

1 beaten egg
salt
pepper—paprika

Boil eggs 30 min.; turn often; cool. Remove shell, cover with sausage. Dip in egg and crumbs, fry in hot fat until brown. Cut in halves. Serve hot as luncheon dish.

Mrs. Clay Shepherd, *Ferguson Grange*.

BAKED EGGS

Line muffin tins or individual baking cups with thinly sliced bacon, break an egg in each cup and bake slowly until the eggs are done, serve at once.

Mrs. J. I. Wagoner, *McLeansville Grange*.

PUDDINGS AND SAUCES

CORN PUDDING

6 ears of tender corn
1 egg
1 cup sweet milk

1 tsp. salt
1 tbs. sugar
2 tbs. butter

Husk corn and remove silks. Wash. Cut corn from cob. Unless corn is very tender slit the grains two or three times. Add lightly beaten egg, milk, salt, sugar and butter, stir and pour into baking dish. Bake in hot oven 15 min. or until firm and light brown.

Mrs. E. B. Meadows, *Stem Grange*.

DATE PUDDING

1 package dates
1 cup sugar
1 teaspoon baking powder
2 tablespoons butter
1 cup nuts

$\frac{1}{4}$ teaspoon salt
4 tablespoons flour
2 eggs
1 teaspoon vanilla
2 tablespoons milk

Beat eggs with sugar until light, stir in flour sifted with baking powder and salt, add milk, chopped dates, nuts, and melted butter. Bake in slow oven 25 minutes, serve with whipped cream. Makes 8 servings $2\frac{1}{2}$ inches square.

Miss Ethel Reich, *Clemmons Grange*.

SWEET POTATO PUDDING

3 cups grated sweet potatoes
2 cups milk
 $1\frac{1}{4}$ cups sugar
 $\frac{1}{2}$ cup butter

$\frac{1}{2}$ cup raisins
 $\frac{1}{2}$ cup cocoanut
2 eggs
1 teaspoon vanilla

Beat eggs, add sugar, milk, potatoes, raisins, cocoanut and vanilla. Stir in melted butter last. Pour in baking dish, cook in moderate oven.

This is very delicious, and a dessert that most every one likes.

Mrs. B. J. Idol, *Kernersville Grange*.

BANANA PUDDING

2 cups milk
2 egg yolks
3 bananas

1 box vanilla wafers or tea cakes
 $\frac{1}{3}$ cup sugar
 $\frac{1}{4}$ tsp. salt

1 tsp. vanilla

Scald milk, beat eggs, add sugar and salt gradually to hot milk and stir until mixture thickens. Chill. Place wafers in bottom of dessert saucer. Slice bananas over wafers. Pour boiled custard over this and top with whipped cream. Serve at once.

Mrs. J. B. Haney, *Stem Grange*.

CHERRY PUDDING

- | | |
|----------------------------------|---------------------------|
| 2 10c bottles marachino cherries | 2 eggs |
| 1 lb. box graham crackers | 1 cup nuts |
| 1 box cherry Jello | 2 cups double thick cream |
| 3 tbs. sugar | whipped to top of pudding |

Mix jello with $1\frac{1}{2}$ cups of hot cherry liquid, and while hot add well beaten egg yolks and, last, fold in egg whites stiffly beaten, pinch of salt, cracker crumbs, nuts, and sugar.

Pack in molds and set in ice box to chill before using. Serves 12 persons.

Mrs. E. T. Frisbie, *Mills River Grange*.

PERSIMMON PUDDING

- | | |
|---------------------------|--------------------------------|
| 1 gallon persimmons | 1 teaspoon soda |
| $2\frac{1}{2}$ cups sugar | 1 teaspoon cinnamon |
| 5 cups flour | 1 teaspoon salt |
| 6 cups sweet milk | 1 teaspoon allspice |
| 3 tablespoons molasses | 3 eggs |
| 3 tablespoons butter | 1 graded sweet potato (medium) |

Run persimmons through collander to remove the seeds, add the other ingredients, mix thoroughly and bake in a well-greased pan or pans until firm in a moderate oven.

Mrs. Max Fryar, *McLeansville Grange*.

PERSIMMON PUDDING

- | | |
|---------------------------|--------------------------|
| 1 quart persimmons | $3\frac{1}{2}$ cups milk |
| $1\frac{1}{2}$ cups sugar | 2 eggs |
| spices to taste | butter size of an egg |

Put persimmons through a sieve or ricer, add milk and beat. Add mixed flour, sugar and spices, then add one egg at a time, beating thoroughly; add melted butter. Bake in buttered tins 45 minutes. Raisins and nuts may be added if desired.

Miss Ethel Reich, *Clemmons Grange*.

BARBEQUE SAUCE

- | | |
|--------------|---------------------------------|
| 2 cups water | 1 small red pepper |
| 1 onion | 1 cup tomato catsup |
| | $\frac{1}{2}$ tsp. black pepper |

Cook onion and red pepper until tender. Mash onion fine. Add black pepper, tomato catsup, and salt to taste; bring to boil. Baste meat every 30 min. with sauce while in oven.

Mrs. B. M. Casper, *Yost Grange*.

PIES AND PASTRY

PASTRY

- | | |
|------------------------------|----------------------------------|
| 3 cups flour | 1 teaspoon sugar |
| $\frac{3}{4}$ cup lard | $1\frac{1}{2}$ teaspoons vinegar |
| $\frac{2}{3}$ cup cold water | 1 teaspoon baking powder |
| | 1 teaspoon salt |

Sift flour, baking powder, and salt. Add sugar. Cut in lard. Add vinegar and cold water until dough is moist enough to hold together. Roll on lightly floured surface.

Mrs. C. L. Neel, *Patterson Grange*.

PASTRY

- | | |
|-----------------------------|------------------------------|
| $\frac{1}{2}$ teaspoon salt | 1 teaspoon baking powder |
| $1\frac{1}{2}$ cups flour | (Rumford) |
| | $\frac{1}{3}$ cup shortening |

Blend shortening with flour, which has been sifted with salt and baking powder, with a fork or dough blender to a consistency of coarse meal. Add 4 or 5 tablespoons ice water (only barely enough to take up all the flour). Mix with a spoon and do not touch with the hands until ready to roll. Roll from center toward outer edges. Line pie tins or tart pans with the pastry and pierce with a fork to prevent puffing up. Bake to a light brown. Pour filling into the baked shells and set aside to prepare meringue.

Mrs. B. L. Angel, *Lewisville Grange*.

PIE CRUST

| | |
|----------------------------------------------|------------------------------|
| $2\frac{1}{2}$ cups sifted all-purpose flour | $\frac{3}{4}$ cup shortening |
| 1 tsp. salt | 5 tbsp. ice water |

Sift flour and salt together, add $\frac{1}{2}$ of shortening to flour. Cut in until mixture is real fine. Add remaining shortening and continue cutting until particles are size of a bean. Add water, 1 tbsp. at a time, with a fork work lightly into a dough.

Mrs. Geo. C. Crawford, *Pleasant Garden Grange*.

PIE CRUST

| | |
|--------------------|----------------------------------|
| 1 cup flour | $\frac{1}{4}$ tsp. baking powder |
| 4 tbsp. shortening | $\frac{1}{2}$ tsp. salt |

Mix together with knife. Add sufficient ice cold milk to make soft dough (about $\frac{1}{4}$ cup). Roll very thin. Fold over edges several times and roll again.

Mrs. Geo. Stamey, *Pigeon Valley Grange*.

MOCK MINCE PIE

| | |
|---------------------------------|--------------------------------|
| $\frac{3}{4}$ cup sugar | $\frac{3}{4}$ cup bread crumbs |
| $\frac{1}{4}$ cup butter | $\frac{1}{4}$ cup vinegar |
| $\frac{1}{2}$ cup boiling water | 1 teaspoon cinnamon |
| $\frac{3}{4}$ cup raisins | 1 teaspoon nutmeg |
| | 1 teaspoon cloves |

Bake with two crusts.

Mrs. J. C. Barber, *Barber Grange*.

MINCE PIE (ENGLISH)

| | |
|------------------------|-------------|
| $\frac{1}{2}$ lb. suet | 2 oranges |
| 1 lb. currants | 1 lb. sugar |
| 1 lb. apples | 1 lemon |

Add a little mace, mix well and cook in the crust.

Mrs. J. H. L. Miller, *Pleasant Garden Grange*.

GRAPE MERINGUE PIE

| | |
|---------------------|-------------------------|
| 2 cups grape juice | $\frac{3}{4}$ cup flour |
| 1 tbsp. lemon juice | 1 tbsp. butter |
| 1 cup sugar | 3 egg yolks |

Combine the sugar and flour, add butter, beaten egg yolks, and lemon juice, then stir this into the boiling grape juice. Then cook in double boiler until thick. Pour into baked pie shell and cover with meringue made from the egg whites. Brown lightly in a modern oven 350 degrees F.

Mrs. M. W. Clement, *Mills River Grange*.

OLD FAVORITE PUMPKIN PIE

| | |
|-----------------------------|---------------------------------------|
| $1\frac{1}{2}$ cups pumpkin | $\frac{1}{2}$ tsp. allspice |
| 1 cup brown sugar | $\frac{1}{4}$ tsp. ginger |
| $\frac{1}{2}$ tsp. cloves | $1\frac{1}{2}$ cups rich scalded milk |
| 1 tsp. cinnamon | 3 eggs |
| | $\frac{1}{2}$ tsp. salt |

Partly bake 1 or 2 large or medium sized single pastry crusts in a hot oven, until they have barely started to brown, about 10 minutes at 500 degrees. Meanwhile mix the pumpkin, either freshly stewed or canned with the sugar and spices. Add the eggs slightly beaten and the hot scalded milk. Beat until smooth and turn into the partially baked shells. Continue the baking in a slow oven about 30 minutes or until the center of the filling is firm to the touch.

Mrs. H. D. Robertson, *Clemmons Grange*

PUMPKIN PIE

| | |
|------------------------------------------|---------------------------|
| $\frac{3}{4}$ brown sugar | $\frac{1}{4}$ tsp. nutmeg |
| 1 tbsp. flour | $\frac{1}{4}$ tsp. ginger |
| $\frac{1}{2}$ tsp. salt | $\frac{1}{2}$ c. milk |
| $\frac{1}{2}$ tsp. cinnamon | 1 well beaten egg |
| 1 $\frac{1}{2}$ cooked or canned pumpkin | |

Mix sugar, flour, salt and spices. Add remaining ingredients and stir until smooth. Pour into deep pie pan lined with unbaked pastry. Bake in hot oven (450 degrees) 10 min. reduce to (325 degrees) and bake 30 min. or longer until firm. Makes 1 9 in. pie.

Mrs. J. E. Foster, *Ferguson Grange*

BUTTERMILK PIE

For two pies separate the whites from the yolks of 4 eggs. Beat the yolks thoroughly with 2 cups sugar, 4 tablespoons flour. Add 2 tablespoons of melted butter and 2 cups of fresh buttermilk flavored with extract of lemon, and pour into pans lined with pastry. To the well beaten whites add 2 level tablespoons of sugar to each egg white and spread over pies after baking. Place in the oven until they become a delicate brown.

Miss Ethel Reich, *Clemmons Grange*

CHEESE PIE

| | |
|----------------|-----------------------------|
| 2-3 cups sugar | 4 tablespoons melted butter |
|----------------|-----------------------------|

Beat well together and add 1 egg, 1 tablespoon syrup, beat well and add vanilla to taste, put in crust and bake in a moderate oven.

Mrs. J. S. Ray, *McLeansville Grange*

MOLASSES CUSTARD

| | |
|----------------------------|-----------------|
| 6 eggs beaten separately | 2 cups molasses |
| 1 small cup of white sugar | 1 tsp. soda |
| 2 tsp. flour | |

Mix egg yolks and molasses and then add sugar, soda, and flour and last fold in egg whites.

Cook in double boiler till mixture begins to thicken then pour in crusts and bake in medium oven.

Mrs. A. M. Foster, *Mills River Grange*

LEMON PIE

The grated rind and juice of one lemon, yolks of three eggs, one-half teacup sweet milk, one tablespoon corn starch, one cup sugar, a little butter. Beat all together and bake in tins lined with rich crust. Beat the three whites, adding one-half cup fine sugar; place on pies when done and brown in the oven. This makes two nice pies.

Mrs. J. A. Perry, *Brown's Chapel Grange*

PECAN PIE

| | |
|------------------|--------------------|
| 3 eggs | Butter size of egg |
| 1 cup Karo syrup | Pinch of salt |

Mix well, pour into crust and bake slowly. A little before removing from oven place pecan kernals, broken into halves, on pie.

Mrs. G. C. Perry, *Brown's Chapel Grange*

SHOO-FLY PIE (Molasses)

Line pan with under crust.

Take one-third cup molasses (use a home-made variety if possible), one-third cup boiling water, and a scant $\frac{1}{2}$ teaspoon soda. Mix well and pour into crust.

Take $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup sugar, and a piece of butter the size of an egg. Rub together thoroughly, and sprinkle on top of pie. Bake $\frac{1}{2}$ hour in moderate oven. Serve cold—the best ever.

Mrs. Ed. Thompson, *Corriher Grange*

TAFFY PIE

| | |
|----------------------|--------------------------|
| 2 eggs | 2 teaspoons vanilla |
| 2 cups brown sugar | 4 tablespoons cold water |
| 2 tablespoons butter | |

Beat eggs, add sugar and vanilla. Then add water and melted butter. Mix well. Pour into unbaked shells and bake in moderate oven until firm. Good for individual pastry shells.

Pearl Thompson, *Barber Grange*

LEMON MERINGUE PIE

| | |
|------------------------------------|------------------------------|
| $\frac{3}{4}$ cups sugar | 2 tablespoons butter |
| $\frac{1}{4}$ teaspoon salt | 1-3 cup lemon juice |
| 3 tablespoons cornstarch | 1 teaspoon grated lemon rind |
| 2 tablespoons flour | 1 9-inch baked shell |
| 1 $\frac{1}{2}$ cups boiling water | 2 egg whites |
| 2 egg yolks | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{4}$ cup sugar | $\frac{1}{4}$ cup sugar |

Mix $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ teaspoon salt, cornstarch, and flour; slowly add boiling water and cook until thick, stirring constantly. Beat egg yolk with $\frac{1}{4}$ cup sugar until thick; add small amount of hot mixture and stir into remaining mixture. Add butter and cook 3 minutes. Add lemon juice and rind slowly; cool and pour into baked shell. Make meringue of egg whites, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{4}$ cup sugar; spread over top; bake in moderate oven (350 degrees) 12 to 15 minutes.

Mrs. J. S. McCorkle *Patterson Grange*

CHESS PIE

| | |
|-------------------------------|---------------------|
| 1 egg | 1 tbsp. flour |
| 2 tbsp. sweet milk, beat well | 1 tbsp. butter |
| 1 c. sugar | a few drops vanilla |

Pour into unbaked pie crust; drop in a few raisins and bake.

Mrs. Frank Hester, *Hester Grange*

LEMON MERINGUE PIE

| | |
|---------------------------------|---------------------------|
| 1 cup water | 2 egg yolks |
| 1 cup sugar | 4 tablespoons lemon juice |
| 6 tablespoons self rising flour | Grated rind of 1 lemon |

Mix dry ingredients, then add cold water and cook in top of double boiler, stirring constantly until almost thick. Remove from fire, add beaten egg yolks and lemon juice; heat until mixture becomes stiff. Remove from fire, let cool. Fill baked pie shell.

Spread meringue on top and place in oven to brown.

MERINGUE

| | |
|------------------------------|------------------------------------|
| 2 egg whites | $\frac{1}{4}$ teaspoon vanilla |
| 2 tablespoons powdered sugar | $\frac{1}{2}$ teaspoon lemon juice |

Mrs. S. F. Miller, *Ferguson Grange*

BUTTER SCOTCH PEACH PIE

| | |
|-----------------------|---------------|
| 3½ sliced peaches | 2 tbsp. flour |
| 1 recipe plain pastry | ⅛ tsp. salt |
| ½ c. brown sugar | ¼ c. butter |
| 2 tsp. lemon juice | |

Place peaches in pastry lined pie pan. Combine brown sugar, flour, and salt, add butter. Cook until thick. Remove from heat; add lemon juice; pour over peaches. Make lattice crust. Bake in hot oven (425 degrees) 30 minutes. Makes 9 in. pie.

Mrs. F. G. Willis, *Pleasant Garden Grange*

JEFFERSON DAVIS PIE

| | |
|----------------|--------------|
| 2 c. sugar | ½ c. butter |
| 5 eggs | 2 tsp. flour |
| 1 tsp. vanilla | |

Cream butter and sugar add eggs and beat well. Add flour and vanilla. Pour into one large or 2 small unbaked pie shells. Bake in a moderate oven until set.

Mrs. Herbert Lyon, *Hester Grange*

COCOANUT PIE

| | |
|--------------------|-----------------------|
| 2 eggs | Butter size of walnut |
| ½ c. sugar | 2½ c. rich milk |
| 2 tbsp. cornstarch | 1 tsp. flavoring |
| Pinch salt | ½ c. cocoanut |

Separate eggs. Cook sugar, cornstarch, egg yolks, milk and butter (stirring constantly) until thick. Add flavoring and cocoanut. Pour into baked pie shell. Cover with meringue made from 2 egg whites, 4 tbsp. sugar, pinch of baking powder.

Mrs. Geo. Stamey, *Pigeon Valley Grange*

LEMON PIE

| | |
|-----------------------------|-----------------------|
| 1 cup sugar | 1½ cups milk |
| 2 heaping tablespoons flour | butter size of walnut |
| 3 eggs | juice of 2 lemons |

Cook in double boiler. Let cool before adding lemon juice. Pour on baked pie shell. Add meringue.

Virginia Perkinson, *Hester Grange*

LEMON PIE

| | |
|-----------------|----------------|
| 1 lemon | 2½ tbsp. flour |
| 1 c. sweet milk | 1 tbsp. butter |
| 4 eggs | |

Save out whites of 3 eggs for Meringue. Use 1 tbsp. of sugar for each egg white. Mix and pour in pie crust and cook slowly. Makes 2 pies.

Mrs. C. S. Allen, *Hester Grange*

BUTTERSCOTCH PIE

| | |
|---------------------|----------------------|
| 1 cup brown sugar | 2 tablespoons butter |
| 2 tablespoons flour | 2 egg yolks |
| 1 cup milk | |

Cream brown sugar and butter in top of double boiler. Mix in flour until smooth. Add egg yolks, beaten and milk. Cook until thick over double-boiler. Put in baked pie shell. Make meringue out of the two egg whites beaten stiff with six tablespoons (level) sugar added. Spread on pie and brown in oven.

Mildred Fleming, *Hester Grange*

BUTTERSCOTCH PIE

| | |
|-------------------|----------------|
| 1½ c. brown sugar | 3 tbsp. butter |
| 1½ c. milk | ½ tsp. salt |
| 6 tbsp. flour | 3 egg yolks |
| | 1 tsp. vanilla |

Heat milk until boiling point. Mix the sugar, flour and salt together. Add to milk and stir. Cook over low heat until thick stirring constantly. Add egg yolks beaten and butter. Cook 2 min. longer. Cool, add vanilla and pour into baked pie shell top with meringue. Brown in oven.

MERINGUE

| | |
|---------------|--------------------|
| 3 egg whites | 3 tbsp. cold water |
| 9 tbsp. sugar | |

Add water to eggs and beat eggs until stiff but not dry. Add 3 tbsp. sugar and beat.

This makes a meringue that is not tough and one that does not fall.
Hattie Meadows, *Stem Grange*

COCOANUT CREAM PIE

| | |
|------------------|----------------|
| 3 eggs separated | 5 tbsp. flour |
| 2 c. milk | 1 c. sugar |
| 1 tsp. salt | 2 tbsp. butter |
| | 2 tsp. vanilla |

Beat egg yolks thoroughly. Add milk and beat again. Mix salt, flour and sugar together. Add to egg mixture and cook in double boiler until thick stirring constantly. Add butter. Cool, flavor and pour into baked pie shell. Cover with stiffly beaten egg whites to which 6 tbsp. sugar has been added. Brown in a slow (300 degrees) oven. Makes 1 9-in. pie.

Drudie Porter, *Clemmons Grange*

TAFFY TARTS

| | |
|---------------------|--------------------|
| 1 cup brown sugar | 1 tablespoon water |
| 1 tablespoon butter | 1 egg |
| | 1 teaspoon vanilla |

Beat eggs and sugar until mixed but not too fluffy. Add other ingredients and bake in tarts.

Mrs. J. C. Barber, *Barber Grange*

CHOCOLATE PIE

| | |
|------------------------------|--------------------|
| 1 pie shell (baked) | 4 tbsp. cocoa |
| 1 c. milk | 3 tbsp. cornstarch |
| ¼ tsp. salt | 2 eggs (separated) |
| 1 square bitter chocolate or | ¾ c. sugar |
| 1 tsp. vanilla | |

Beat egg yolks slightly, add cornstarch to make a paste then add milk. Finally add the melted chocolate and sugar. If cocoa is used mix it thoroughly with the cornstarch before adding the egg and milk. Cook in double boiler. Pour in shell. Cool, then cover with egg whites stiffly beaten to which the 2 tbsp. powdered sugar has been added.

Mrs. W. E. Shepherd, *Ferguson Grange*

APPLE PIE

| | |
|--------------------|----------------------|
| 4 to 6 tart apples | ¼ teaspoon cinnamon |
| Pastry | ¼ teaspoon salt |
| ¾ cup sugar | 2 tablespoons butter |

Pare, core, and slice the apples. Line a deep pie pan with pastry, spread a layer of apples over the bottom, sprinkle with a mixture of the sugar, cinnamon, and salt, dot with butter, and repeat until all are used.

Add the top sheet of pastry. Bake in a moderately hot oven (400°) for 10 minutes, lower the temperature to more moderate heat (375°), and continue the baking for 30 to 35 minutes, or until the apples are tender and the crust is golden brown.

APPLE PIE WITH MELTED CHEESE

After an apple pie is baked, cover the top with American cheese cut into thin slices or grated, and put in a very moderate oven (300° to 325° F.) until the cheese is melted. Serve at once while the cheese is warm. Either a freshly baked or a cold pie may be prepared in this way.

E. Ferguson, *Ferguson Grange*

CHERRY PIE

1 pt. pitted cherries
1 c. sugar

Butter size of a walnut
2 tbs. minute tapioca

Place cherries in unbaked pie shell. Sprinkle on the sugar, dot with butter. Add just enough water to tapioca to make a thin paste, pour evenly over pie. Cover with strip solid crust. Bake in moderate oven (350°) 20 minutes.

Mrs. E. L. Bodenheimer, *Kernersville Grange*

LEMON PIE OR TARTS

3 eggs—separated
1 lemon—juice and grated rind

1 cup sugar
1 cup soaked bread crumbs

Beat egg yolk, add sugar and lemon, butter and bread crumbs after having pressed out all water possible. Cook in top of double boiler over boiling water while preparing pastry.

MERINGUE

Beat egg whites until stiff enough to stand up in peaks but not dry. Allow 2 tablespoons granulated sugar for each egg white and add to the beaten whites a spoonful at a time, beating thoroughly after each addition. Pour over the pie, being sure that top of pie is completely covered and meringue touches the crust all the way around to prevent shrinking. Place in oven and brown.

Mrs. B. L. Angell, *Lewisville Grange*

TARTS

10 yolks and 1 egg white
1 lb. sugar

$\frac{1}{2}$ lb. butter
 $\frac{3}{4}$ cup of cream

Flavor with vanilla

Mix pastry like pie dough rather short, roll out and place in small tart pans and pour in ingredients. Bake in moderate oven.

Ruth Yarborough, *Old Town Grange*

TARTS

2 whole eggs
4 yolks of eggs

2 cups of Brown sugar
 $\frac{1}{2}$ cup Butter

1 teaspoon vanilla

Line pans with rich pastry, pour in mixture and bake. This makes approximately 24 tarts.

Annie Wilson, *Vienna Grange*

CAKES AND FROSTINGS

POUND CAKE

- | | |
|----------------------------|--------------------------------|
| 1 cup butter | 5 eggs |
| 1 cup sugar | 2 cups flour |
| 1 teaspoon vanilla extract | 1 teaspoon baking powder |
| 1 teaspoon lemon extract | Reserve 2 egg whites for icing |

Cream butter, add sugar slowly, beating well. Add flavoring and yolks of eggs which have been beaten until pale yellow. Beat three egg whites until light and add alternately a little at a time with the flour which has been sifted with baking powder. Mix well and bake in greased loaf pan in moderate oven about one hour. Cover with ornamental frosting made with the two remaining egg whites.

ICING

2 cups sugar, 1 cup boiling water. Boil till spins a thread and beat into egg whites till stiff enough to spread.

Mrs. E. J. Pinner, *Pigeon Valley Grange*

POUND CAKE

- | | |
|------------------------|---------------|
| 1½ cups butter | 1½ cups sugar |
| ½ teaspoon mace | 6 eggs |
| Grated rind of ½ lemon | 3 cups flour |
| ¼ to ½ teaspoon salt | |

Cream the butter until soft, add the mace and lemon rind, and then the sugar gradually, stirring until the mixture is light and fluffy. Continue creaming and add slowly the well-beaten egg yolks. Fold in the stiffly beaten egg whites, then add the flour and salt and beat until the batter is smooth. Put the batter in a tube which has been lined with wax paper. Bake in a slow oven (300 degrees to 325 degrees) for 1 to 1½ hours.

In cookies the proportion of flour to liquid is increased over that in cake, batter is stiff enough so that it can be dropped on a baking sheet and retain its shape. A stiffer dough may be rolled into cookies, or chilled and sliced. Cook in oven of 350 to 375 degrees.

Mrs. C. M. Billings, *Brodden Grange*

POUND CAKE

- | | |
|-------------------------|----------------------------|
| 2 cups butter | 4 scant cups pastry flour |
| 2 cups granulated sugar | 1 teaspoon lemon flavoring |
| 10 eggs | ½ teaspoon salt |

Beat the butter and sugar till very light and creamy; add the well-beaten yolks of eggs. Sift together twice the flour, salt and flavoring and add a little at a time. Whip the whites of eggs till very stiff and fold them into the cake batter as gently as possible.

Line cake pans with paper, fill two-thirds full with the batter, and bake in a moderate oven about one and one-half hours.

Mrs. H. F. Corriher, *Corriher Grange*.

FRUIT CAKE

- | | |
|---------------------------|------------------------------|
| 1 lb. brown sugar | ½ lb. chrystalized cherries |
| 1 cup butter | ½ lb. chrystalized pineapple |
| 5 eggs | ¼ lb. dates |
| 1 cup grape juice | ¼ lb. figs |
| 1 teaspoon soda | ¼ lb. candied orange peel |
| 1 teaspoon each of spices | ¼ lb. candied lemon peel |
| 5 cups flour | 1 lb. English walnuts |
| ½ lb. citron | 1 lb. almonds |

Mix all ingredients, roll fruits in flour. Bake in small pans or large mould.

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Place large pieces of fruits on top of cake while baking. Bake 4 hours in mould and 3 hours in small pans.

Ruth Yarborough, *Old Town Grange.*

WAGWOOD'S FAVORITE

| | |
|---------------------------------|-------------------------------|
| 1 cup sugar | 2 cups flour |
| 1 cup jam | $\frac{1}{2}$ cup sweet milk |
| 3 eggs | 1 cup raisins |
| 1 teaspoon soda | 1 teaspoon cinnamon |
| $\frac{1}{2}$ teaspoon allspice | $\frac{1}{2}$ teaspoon cloves |
| $\frac{3}{4}$ cup shortening | |

Cream shortening, add sugar and jam and mix well, add whole eggs (1 at a time), beat well, then dry ingredients alternately with the milk. Bake in three layers in a moderate oven. Add the raisins last.

Mrs. J. S. Wagoner, *McLeansville Grange.*

HOT MILK CAKE

| | |
|--------------------------|---------------------------|
| 4 eggs | 2 cups sugar |
| $\frac{1}{4}$ lb. butter | 2 teaspoons baking powder |
| 1 cup milk | 2 cups flour |

Heat milk and butter to boiling point. Then stir into the sugar, flour, baking powder, and eggs which have been thoroughly mixed.

Bake in hot oven in layers. Any filling may be used to stack cake.

Mrs. Ed Thompson, *Corriher Grange.*

Mrs. H. D. Robertson, *Clemmons Grange.*

COOKLESS FRUIT CAKE

| | |
|-------------------------------|-----------------------------|
| 1 lb. graham crackers, rolled | 1 lb. glazed pineapple, cut |
| 1 lb. marshmallows, cut | 2 cups nuts, chopped |
| 1 lb. dates, cut | 2 bottles cherries, cut |
| 1 cup thick cream | |

Mix all together thoroughly, adding cream last. Line pan with wax paper. Pack mixture in pan very firm. Put in ice box overnight before using.

Ruth Corpening, *Mills River Grange.*

DEVIL'S FOOD CAKE

| | |
|----------------------------------------|-----------------------------|
| $\frac{1}{2}$ cup butter or shortening | 2 cups flour |
| $1\frac{1}{2}$ cups sugar | 3 heaping tablespoons cocoa |
| 3 eggs | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{2}$ cup sour or sweet milk | 1 teaspoon soda |
| 1 teaspoon vanilla | 1 teaspoon baking powder |
| $\frac{1}{2}$ cup boiling water | |

Pour boiling water over cocoa. Add soda. Set aside while fixing rest of cake. Cream butter and sugar thoroughly. Add eggs, one at a time, beating well. Sift flour once. Measure, add baking powder, salt and sift 3 times. Add flour mixture and sour milk alternately to first mixture, then to egg and butter mixture. Bake in layers in a moderate oven.

Mrs. O. R. Moose, *Patterson Grange.*

WHITE CAKE

| | |
|---------------------------|--------------------------------------|
| 1 cup butter | 6 egg whites |
| 2 cups sugar | 2 teaspoons baking powder |
| $3\frac{1}{2}$ cups flour | 1 teaspoon flavoring (any preferred) |
| 1 cup sweet milk | |
| a pinch of salt | |

Cream the butter, beating it well. Add the sugar gradually, beating continuously, then add the milk and flavoring. Add the flour with which the baking powder has been sifted. Lastly fold in the stiffly beaten egg whites. Bake in three layers.

Mrs. W. A. Morgan, *Patterson Grange.*

LARGE LOAF or THREE-LAYER CAKE

| | |
|------------------------------|---------------------------------------------------------|
| $\frac{1}{2}$ cup shortening | $2\frac{1}{4}$ cups flour |
| $1\frac{1}{4}$ cups sugar | $2\frac{1}{2}$ teaspoons baking powder or $\frac{1}{4}$ |
| 3 eggs | for loaf |
| 1 teaspoon flavoring | $\frac{1}{4}$ teaspoon salt |
| $\frac{2}{3}$ cup milk | |

Cream the shortening, add sugar slowly, beating well. Add unbeaten eggs, one at a time, beating well after each egg is added. Sift dry ingredients, add alternately with milk. Beat well.

Mrs. C. L. Neal, *Patterson Grange*.

PRUNELLA CAKE

| | |
|---------------------------------|-------------------------------------------------|
| $\frac{1}{2}$ cup fat or butter | $1\frac{1}{3}$ cups flour |
| 1 cup sugar | $\frac{2}{3}$ cup stewed prunes |
| 2 eggs | $\frac{1}{2}$ teaspoon each of salt, soda, cin- |
| $\frac{2}{3}$ cup sour milk | namon, nutmeg, allspice, and |
| | baking powder |

Blend butter or fat with sugar and eggs. Add chopped prunes. Stir in milk. Add sifted dry ingredients. Pour into two-layer pans and bake in a moderate oven.

FILLING FOR ABOVE CAKE:

Cook two cups of brown sugar and one cup of water until sirup spins a five- to nine-inch thread. Pour sirup gradually into a beaten egg white. When it begins to harden pour on cake.

Mrs. H. W. Cartner, *Lewisville Grange*.

PLAIN CAKE

| | |
|------------------------------|-----------------------------|
| $\frac{1}{2}$ cup shortening | 2 cups flour |
| 1 cup sugar | $\frac{1}{2}$ teaspoon salt |
| 1 teaspoon vanilla extract | 3 teaspoons baking powder |
| 2 eggs | $\frac{2}{3}$ cup milk |

Thoroughly cream shortening and sugar; add vanilla extract and eggs. Beat until fluffy. Add sifted dry ingredients alternately with milk, mixing thoroughly after each addition. Bake in two greased 8-inch layer pans in moderate oven (350°) 25 to 30 minutes.

It can be used for cup cakes.

Rosa Lee Speas, *Lewisville Juvenile Grange No. 8*.

LAYER DELIGHT CAKE

| | |
|--------------|---------------------------|
| 1 cup milk | 3 cups flour |
| 1 cup butter | 3 teaspoons baking powder |
| 2 cups sugar | 4 eggs |

Sift flour and baking powder three times. Cream butter and sugar, then add well-beaten egg yolks. Add flour and milk immediately. Fold in beaten egg whites. Bake in moderate oven about 20 minutes.

Doris Overman, *Barber Grange*.

FUDGE ICING

| | |
|--------------|---------------------|
| 2 cups sugar | 1 tablespoon butter |
| 1 cup milk | 4 tablespoons coca |

Boil sugar, milk, and cocoa until it forms a soft ball in water. Remove from fire and add butter. Cool and beat well. To obtain a smooth texture, do not stir while boiling.

Doris Overman, *Barber Grange*.

ANGEL CAKE

| | |
|--------------------------------|-----------------------------|
| 1 cup cake flour | $\frac{3}{4}$ teaspoon salt |
| 1 cup sugar | 2 teaspoons cream of tartar |
| $1\frac{1}{4}$ cups egg whites | $\frac{3}{4}$ cup sugar |
| 1 teaspoon vanilla extract | |

Sift flour with $\frac{3}{4}$ cup sugar four times. Beat egg whites with salt until frothy; add cream of tartar and beat until stiff but not dry. Add remaining $\frac{3}{4}$ cup sugar, 1 tablespoon at a time, folding in thoroughly. Add vanilla extract with last addition of sugar. Sift flour mixture over top, a little at a time, and fold in carefully. Bake in large, ungreased tube pan in moderate oven (325 degrees) 75 minutes. Invert pan to cool. The longer the cake remains in the pan the more brown crust adheres to pan. Serves 16.

Mrs. M. P. Young, *Pleasant Garden Grange.*

LOAF CAKE

| | |
|---------------------------|---------------------------|
| $\frac{1}{4}$ butter | 2 cups flour |
| $1\frac{1}{2}$ cups sugar | 2 teaspoons baking powder |
| 3 eggs | $\frac{3}{4}$ cup milk |

flavoring—lemon or vanilla

Cream butter, add sugar gradually. Break eggs in one at a time, beating thoroughly. Add one-third of flour, mixing well, then one-third of milk, until all has been added. Bake in loaf pan 45 minutes to one hour, in moderate oven. Will make three medium layers, if layer cake is desired.

Pearl Thompson, *Barber Grange.*

BOILED CAKE ICING

To 2 cups sugar add one cup cream. Cook until forms soft ball in cold water. Remove from stove. Let stand until almost cold, add butter size of walnut, beat until creamy, spread on cold cake.

Pearl Thompson, *Barber Grange.*

CHOCOLATE LAYER CAKE

| | |
|-------------------------------|------------------------|
| $\frac{1}{2}$ cup cocoa | $\frac{1}{2}$ cup milk |
| $\frac{3}{4}$ cup brown sugar | yolk of one egg |

Boil until thick, let cool.

| | |
|--------------------------|---------------------------|
| 1 cup sugar | $2\frac{1}{2}$ cups flour |
| $\frac{3}{4}$ cup butter | 1 heaping teaspoon soda |
| $\frac{3}{4}$ cup milk | 1 teaspoon vanilla |

2 eggs

ICING

Cook 2 cups brown sugar and $\frac{3}{4}$ cup water until it spins a thread. Pour in the stiffly beaten whites of two eggs and beat until creamy. Add one teaspoon salt and two teaspoons vanilla, one cup of chopped nuts.

Mrs. Earl Barber, *Barber Grange.*

CREAM CAKE

| | |
|--------------------------|------------------------------|
| $\frac{1}{2}$ lb. butter | 1 cup milk |
| 2 cups sugar | 3 cups flour |
| 6 eggs | 1 heaping tsp. baking powder |

1 tsp. lemon extract

Cream butter well, add sugar and cream together till very light, then add well-beaten eggs. Fold in flour to which baking powder has been added alternately with milk. Bake in three medium pans in oven 375°.

FILLING

| | |
|----------------------------------|---------------------------|
| 3 cups white sugar | pinch of salt |
| 3 cups pure cream (double thick) | 1 tbs. of vinegar |
| 1 egg well beaten | 1 tsp. of lemon flavoring |

Add ingredients as listed in pan, stirring constantly till it comes to a boil. Then cook till it forms a soft ball in cold water. Take off and beat until creamy and ready to spread.

Mrs. D. D. Hooper, *Mills River Grange.*

PINEAPPLE REFRIGERATOR CAKE

| | |
|--------------------------------------------|-------------------------|
| $\frac{1}{2}$ cup butter | 1 cup chopped walnuts |
| 1 cup sugar | 1 cup crushed pineapple |
| 3 tsp. cream | 1 egg |
| 2 $\frac{1}{4}$ cups graham cracker crumbs | |

Cream butter and sugar; add egg beaten till light, cream, add pineapple. Line oblong bread pan with heavy waxed paper and place layer of fine cracker crumbs, about $\frac{1}{2}$ in. deep on bottom. Over this, pour 3 or 4 tsp. pineapple juice and $\frac{1}{3}$ pineapple mixture. Sprinkle with chopped walnuts. Add second layer of cracker crumbs, pineapple, and nuts. Complete with third layer. Cover with waxed paper and let stand in refrigerator at least 24 hours. Cut in slices and serve with whipped cream.

Mrs. F. G. Willis, *Pleasant Garden Grange*.

SCOTCH SHORT CAKE

| | |
|----------------|--------------------------|
| 5 ounces sugar | $\frac{1}{2}$ lb. butter |
| | 1 egg |

Cream butter and sugar, add egg. Then gradually 1 lb. sifted flour. Turn out on board and knead till smooth. Divide in two pieces. Make in round cakes about 2 inches thick. Prick top with fork. Lay on papered pan and bake about half an hour.

Mrs. R. W. Pou, *Old Town Grange*.

ICE CREAM CAKE

| | |
|----------------------------------|--------------------------|
| 5 eggs | 3 tsp. baking powder |
| 2 $\frac{1}{2}$ cups white sugar | $\frac{1}{2}$ lb. butter |
| 4 cups flour | 1 cup whole milk |
| 1 tsp. each lemon and vanilla | |

Cream butter and sugar. Add flour and milk alternately. Beat eggs together, add. Bake in mole pan 1 $\frac{1}{2}$ hours in a moderate oven.

Mrs. T. W. Apperson, *Vienna Grange*.

WHITE LOAF CAKE

| | |
|--------------------------|---------------------------|
| 2 cups sugar | 1 $\frac{1}{3}$ cups milk |
| $\frac{1}{2}$ cup butter | 2 tsp. baking powder |
| 6 egg whites | 4 cups sifted flour |
| 1 tsp. almond flavoring | |

Bake 1 hour in a slow oven; ice with thick white icing.

Mrs. J. H. L. Miller, *Pleasant Garden Grange*.

MASTER BUTTER CAKE

| | |
|------------------------------|-------------------------|
| $\frac{1}{2}$ cup shortening | 2 cups flour |
| 1 cup sugar | 3 tsp. baking powder |
| 2 eggs | $\frac{1}{4}$ tsp. salt |
| 1 tsp. vanilla | $\frac{2}{3}$ cup milk |

Cream shortening, add sugar; mix well. Add unbeaten eggs one at a time; beat well. Add vanilla. Sift together dry ingredients; add alternately with milk to first mixture. Beat well. Bake in greased loaf pan about 1 hour or may be baked in 3-8 in. layers about 25 minutes.

Mrs. B. M. Casper, *Yost Grange*.

OLD-FASHIONED SPONGE CAKE

| | |
|------------------------------|-------------------------------------|
| 10 eggs | 1 $\frac{1}{3}$ cups flour |
| 2 cups fine granulated sugar | 1 teaspoon of any desired flavoring |

Separate the whites from the yolks of the eggs and beat the yolks with the sugar till they are thick and ropy. Next, beat the whites till stiff and add them with the flavoring. As soon as mixed fold in the flour very gently,

mixing just enough to blend it with the other ingredients. Butter a deep cake pan and sprinkle with flour, shaking off all that does not cling to the pan. Pour the cake batter into the pan, filling it not more than two-thirds, and bake in a moderately quick oven about three-quarters of an hour.

Mrs. H. F. Corriher, *Corriher Grange*.

WHIPPED CREAM CAKE

| | |
|----------------------|--------------------------|
| 3 egg whites | 1 tsp. almond or vanilla |
| 1 cup whipping cream | 1½ cups sugar |
| ½ cup cold water | 3 tsp. baking powder |
| 2 cups cake flour | salt |

Carefully fold whipped cream into stiffly beaten egg whites. Gradually fold in cold water and flavoring. Sift flour, measure and sift with sugar, baking powder and salt.

Carefully fold into cream mixture. Pour into two layer cake pans which have been lined with waxed paper. Bake in moderate oven (325°) 30 to 35 minutes. Ice with lemon butter.

LEMON BUTTER

| | |
|------------------------------------------|----------------------------------------------------------|
| 1 lb. of confectioner's sugar, sifted | ½ cup soft butter grated rind and juice of 1 lemon |
|------------------------------------------|----------------------------------------------------------|

Cream sugar and butter, add juice and rind of lemon. If mixture is too stiff add a few drops of milk until right consistency to spread.

Mrs. N. R. Carrington, *Stem Grange*.

ANGEL FOOD CAKE

| | |
|------------------------------------|-----------------------------|
| 1 cup sifted cake flour | ¾ teaspoon salt |
| 1½ cups sugar | 2 teaspoons cream of tartar |
| 1¾ cups egg whites (about 11 eggs) | 1 teaspoon vanilla |

1. Sift flour and sugar separately.
2. Add ½ cup sugar to flour and sift three times.
3. Beat egg whites until frothy. Add cream of tartar and salt and continue beating until eggs are stiff enough to hold shape.
4. Add sugar gradually, folding in each addition.
5. Fold in flour about one-fourth at a time.
6. Fill large angel food pan one-half full, that has brown paper in bottom.
7. Bake in moderate oven.

Mrs. C. W. Lutterloh, *Brown's Chapel Grange*.

DATE ROLL

| | |
|----------------------|---------------------|
| 3 cups white sugar | 1 tbs. Karo Syrup |
| 1 cup water or cream | 1 cup chopped dates |
| 1 cup nut meats | |

Cook sugar, syrup, and liquid till it forms a soft ball in cold water or 236°. Remove from fire and add dates and nuts then beat till creamy. Pour out on damp slick towel and roll up till good and cold then slice and roll in powdered sugar.

Sue Corpening, *Mills River Grange*.

WHITE FRUIT CAKE

| | |
|-------------|--------------------|
| 1 lb. sugar | 1 lb. flour |
| 10 eggs | 1 scant lb. butter |

Make batter like pound cake, add glass of apple jelly, 2 cups wine, 2 lbs. white raisins, 1 lb. cherries, ½ lb citron, 1 lb. pineapple, 1 lb. nut meats, 1 teaspoon baking powder, 2 tablespoons lemon extract. Cut and flour fruit before adding to batter, steam 3 hours and bake 2 hours in moderate oven.

(Miss) Ethel Reich, *Clemmons Grange*.

LEMON FILLING (Original Recipe)

Cook slowly, stirring constantly for ten minutes the following mixture: 2 cups sugar, juice and grated rind 2 lemons, 2 whole eggs, 5 tablespoons flour, 2 tablespoons butter; cool and spread on the cake (Wagwood's Favorite), sprinkling generously with cocoanut. Fresh is best of course. This will fill and cover the whole cake.

Mrs. J. I. Wagoner, *McLeansville Grange*.

FUDGE FROSTING

2 cups sugar
3 tbs. cocoa

$\frac{3}{4}$ cup milk
1 tbs. butter

$\frac{1}{8}$ tsp. salt

Cook until it forms a soft ball in cold water, add butter and beat until cold.

Mrs. H. D. Robertson, *Clemmons Grange*.

LEMON FILLING

1 egg
1 cup sugar
 $1\frac{1}{2}$ tablespoons butter

1 apple grated
juice and grated rind of one
lemon

Mix well-beaten egg, apple, sugar and butter. Put all into a double boiler, add juice and lemon rind and cook till thick.

Mrs. H. D. Robertson, *Clemmons Grange*.

CHOCOLATE ICING

2 tablespoons butter
2 squares chocolate

2 cups XXXX sugar
 $\frac{1}{4}$ cup sweet cream

1 teaspoon vanilla

Melt chocolate over hot water. Add chocolate and cream to sugar. Beat well. Add vanilla.

Mrs. Earl A. Freeze, *Patterson Grange*.

TWO-MINUTE FROSTING

2 cups brown sugar

$\frac{1}{2}$ cup butter
5 tablespoons cream or milk

Bring to boil slowly. After full rolling, boil stage is reached. Boil exactly two minutes. Beat in one teaspoon baking powder and 1 teaspoon vanilla.

Mrs. W. C. Taylor, *Patterson Grange*.

CHERRY DELIGHT

$\frac{2}{3}$ cup sugar

$2\frac{1}{2}$ tablespoons corn starch
1 No. 2 can cherries, drained

Mix sugar and corn starch, add the cherry juice and cook until clear, add cherries and serve on any plain hot cake with whipped cream or serve chilled on cold cake with vanilla ice cream.

Mrs. Banks Garrison, *McLeansville Grange*.

BUTTERSCOTCH FUDGE FROSTING

2 cups light brown sugar, firmly packed
 $\frac{1}{2}$ cup butter

$1\frac{1}{4}$ cups granulated sugar
 $\frac{3}{4}$ cup top milk
 $\frac{1}{2}$ cup water

Add brown sugar to butter and cook over low flame, stirring constantly until mixture darkens slightly (about 5 or 6 minutes). Remove from fire and add granulated sugar, milk, and water. Return to fire and boil, without stirring, until small amount of mixture forms a very soft ball in cold water. Remove from fire. Cool to lukewarm; beat until of right consistency to

spread. If necessary, place over hot water to keep soft while spreading. If desired, add $\frac{1}{2}$ cup chopped pecan or walnut meats to part of frosting and use as filling.

Mrs. M. B. Corriher, *Corriher Grange*.

CARAMEL FUDGE FILLING

2 cups sugar $\frac{1}{2}$ cup butter
5 tablespoons cream

Mix and let come to a slow boil. Then boil rapidly for two minutes. Remove from stove, add 1 teaspoon baking powder, 1 teaspoon vanilla. Beat until light and fluffy.

Miss Janie Spicer, *Ferguson Grange*.

CHOCOLATE FILLING

6 cups sugar 1 $\frac{1}{3}$ cups fat
4 tbsp. white syrup 6 tbsp. cocoa or
3 cups milk 8 squares chocolate

Place ingredients in sauce pan and cook, stirring constantly, to soft-ball stage. Let cool, beat until firm. When cold knead to get out lumps. Add enough hot water or coffee to spread. Add flavoring. Cover and place in refrigerator. Keeps for weeks without hardening.

Mrs. L. F. Cotton, *Stem Grange*.

CHOCOLATE WONDER FROSTING

3 ounces (1 pkg.) cream cheese 2 squares unsweetened chocolate,
2 or 3 tbsp. milk melted
2 cups sifted confectioner's sugar $\frac{1}{8}$ tsp. salt

Soften cheese with milk. Add sugar 1 cup at a time, blending after each addition. Add chocolate and salt, beat until smooth. Double recipe to cover tops and sides of 2-9 in. layers.

Mrs. J. W. McCorkle, *Kernersville Grange*.

WHITE ICING

2 cups white sugar $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup Karo syrup

Cook until forms a thread, pour over 2 egg whites well beaten with 2 tbsp. syrup in eggs.

Ruth Yarborough, *Old Town Grange*.

ORANGE FILLING

1 cup sugar 1 heaping tbsp. flour
1 egg 1 heaping tsp. butter

Grated rind and juice of 1 orange. Cook 10 min., stirring constantly.

Ruth Yarborough, *Old Town Grange*.

FROSTING

1 egg white (unbeaten) 3 tbsp. cold water
1 cup sugar $\frac{1}{2}$ tsp. vanilla
8 marshmallows

Put egg, sugar and water in top of double boiler. Place over boiling water, beating with egg beater until thick. Take from fire, add vanilla and marshmallows (cut in pieces). Beat until cold enough to spread on cake without running.

Mrs. B. M. Casper, *Yost Grange*.

GINGERBREADS AND COOKIES

MORAVIAN SUGAR CAKE

1 cup yeast batter
3 eggs
1 cup mashed potatoes
pinch of salt

1 cup brown sugar
1 cup butter or lard
6 cups of flour

Make a soft dough and let rise, spread on pan $\frac{1}{2}$ -inch thick. Let rise then sprinkle with brown sugar and butter and nutmeg. Bake in hot oven 10 or 15 minutes. (Serve with coffee.)

Ruth Yarborough, *Old Town Grange*.

OLD-FASHIONED GINGERBREAD

2 eggs
 $\frac{3}{4}$ cup brown sugar
 $\frac{3}{4}$ cup molasses
 $\frac{3}{4}$ cup melted fat
 $2\frac{1}{2}$ cups flour

2 teaspoons baking powder
2 teaspoons ginger, cinnamon,
cloves, nutmeg
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon soda

1 cup boiling water

Add beaten eggs to sugar, molasses and melted fat. Then add dry ingredients and lastly the boiling water. Bake in a moderate oven for thirty minutes. Serve plain or with fruit, whipped cream or sauce.

Mrs. Harry B. Caldwell, *Summerfield Grange*.

GINGERBREAD

Mix in the order given:

$\frac{1}{2}$ cup sugar
1 cup molasses
 $\frac{1}{2}$ cup butter or lard
2 teaspoons soda dissolved in one
cup boiling water

$2\frac{1}{2}$ cups flour sifted with one tea-
spoon ginger
1 teaspoon cloves
1 teaspoon cinnamon
Last, add 2 well-beaten eggs

Mix well and bake in a moderate oven.

Mrs. J. C. Barber, *Barber Grange*.

CAMBRIDGE GINGERBREAD

$\frac{1}{3}$ cup shortening
 $\frac{2}{3}$ cup boiling water
1 cup molasses
1 egg
 $2\frac{1}{4}$ cups flour

$1\frac{1}{2}$ teaspoons soda
 $\frac{1}{3}$ teaspoon salt
1 teaspoon cinnamon
1 teaspoon ginger
 $\frac{1}{4}$ teaspoon cloves

Melt shortening in hot water. add molasses, egg well beaten, and dry ingredients mixed and sifted. Bake in a greased shallow pan in a moderate oven.

Mrs. C. V. Cobb, *McLeansville Grange*.

GINGERBREAD

2 cups molasses
 $\frac{3}{4}$ cup butter
2 teaspoons baking soda
 $\frac{1}{2}$ teaspoon cinnamon
3 cups sifted flour

1 teaspoon powdered ginger
half grated nutmeg
1 cup buttermilk
1 egg beaten very light
4 teaspoons baking powder

Bring molasses and butter to the boiling point, stir in soda, ginger, cinnamon, and nutmeg. Remove from fire and add sifted flour and buttermilk (or sour milk) alternately, add egg and baking powder. Put in buttered and warmed small tins or on baking sheet. Bake in moderate oven at 350° fifteen minutes. Makes twenty-four small cakes.

Mrs. P. H. Satterwhite, *Barber Grange*.

GINGERBREAD

| | |
|-----------------------------|-------------------------------------------|
| 2 cups flour | $\frac{1}{4}$ teaspoon salt |
| 2 teaspoons baking powder | $\frac{1}{3}$ cup butter |
| $\frac{1}{4}$ teaspoon soda | $\frac{1}{2}$ cup sugar |
| 2 teaspoons ginger | 1 egg |
| 1 teaspoon cinnamon | $\frac{2}{3}$ cup molasses |
| | $\frac{3}{4}$ cup sour milk or buttermilk |

Mix as for butter cake. Bake in a greased pan 8 x 8 x 2 inches in moderate oven (350°) for 50 minutes or until thoroughly done. Serve with Molasses Whipped Cream made by folding $\frac{1}{4}$ cup molasses into 1 cup cream, whipped. (Miss) Myrle Lutterloh, *Brown's Chapel Grange*.

SOFT GINGERBREAD

| | |
|------------------------------|---------------------------------------|
| $\frac{1}{2}$ cup shortening | 1 cup sour milk, buttermilk or coffee |
| 1 cup brown sugar | 3 cups flour |
| 2 eggs | 1 teaspoon cloves |
| 1 cup molasses | $\frac{1}{2}$ teaspoon nutmeg |
| 1 teaspoon soda | $1\frac{1}{2}$ teaspoon cinnamon |
| $\frac{1}{2}$ teaspoon salt | $1\frac{1}{2}$ teaspoon ginger |

Cream shortening, add sugar and beat in eggs one at a time. Add molasses in which the soda has been dissolved. Sift together dry ingredients and alternately with the buttermilk. Bake in a slow oven 325 to 350 degrees about 30 to 45 minutes.

Mrs. Helen Suther, *Patterson Grange*.

LEMON SNAPS

| | |
|--------------------------|--------------------------------------------------------------------|
| 1 cup sugar | 1 teaspoon lemon flavoring |
| $\frac{1}{2}$ cup butter | $\frac{1}{2}$ teaspoon soda dissolved in 1 tablespoon of sour milk |

Flour to make dough stiff enough to handle. Roll thin. Bake in medium hot oven.

Mrs. J. P. Davis, *Patterson Grange*.

CUP CAKES

| | |
|--------------------------|-----------------------------------|
| $\frac{1}{2}$ cup butter | $\frac{1}{4}$ level teaspoon salt |
| 1 cup sugar | 2 cups flour |
| 2 eggs | 2 level teaspoons baking powder |
| $\frac{1}{2}$ cup milk | flavor with vanilla |

Beat butter and sugar till light and creamy. Add well-beaten eggs, then milk and flavoring alternately with flour, salt and baking powder sifted three times together. Bake in baking cups. Ice with chocolate icing.

Mrs. Edd Wells, *Pigeon Valley Grange*.

TARTS

| | |
|--------------------------|---------------------|
| 2 eggs and 4 yellows | 2 cups sugar, brown |
| $\frac{1}{2}$ cup butter | pinch salt |

flavoring

Cream the eggs and yellows with the sugar. Mix well. Then cook.

Mrs. M. S. Speas, *Lewisville Grange*.

TEA CAKES

| | |
|-------------------------|----------------------|
| 1 c. sugar | 3 c. flour |
| $\frac{3}{4}$ c. butter | 1 tsp. baking powder |
| 2 eggs | 1 tsp. salt |
| | 1 tsp. vanilla |

Mix sugar, flour and butter, beat eggs into thick batter. Roll thin and bake in hot oven.

Mrs. J. H. L. Miller, *Pleasant Garden Grange*

GINGERSNAPS

- | | |
|-------------------------------|---------------------------|
| $2\frac{3}{4}$ cup shortening | 1 tablespoon vinegar |
| $\frac{1}{2}$ cup sugar | 2 tablespoons cold water |
| 1 egg | $4\frac{1}{2}$ cups flour |
| 1 cup molasses | 1 tablespoon soda |
| | 1 tablespoon ginger |

Cream shortening with sugar. Add beaten egg, then molasses, vinegar, and cold water. Sift flour, soda, and ginger and add to first mixture. Stir in as much of the flour as you can and knead in the remainder. Roll out, cut in desired shapes and bake 10 to 20 minutes in moderate oven (350° to 375°). These are delicious made either thick or wafer thin.

Mrs. John Lippard, *Barber Grange*.

SUGAR COOKIES

- | | |
|-----------------------------|----------------------------|
| 3 cups flour | $1\frac{1}{4}$ cups sugar |
| 1 teaspoon baking powder | 1 cup shortening |
| $\frac{1}{4}$ teaspoon salt | 3 eggs |
| | 1 teaspoon vanilla extract |

Sift dry ingredients together. Add the shortening, mixing it in with a fork. Add the unbeaten eggs and the flavoring. Knead. Roll out very thin on floured board and cut with floured cookie cutter.

Decorate tops if desired. Bake in moderate oven at 375° degrees for eight minutes. (Makes 6 dozen.) (Miss) Clara McLaughlin, *Corriher Grange*.

OATMEAL COOKIES

- | | |
|-------------------------------|--------------------------------|
| 1 cup white sugar | 1 cup butter or lard |
| $\frac{1}{2}$ cup brown sugar | 2 eggs |
| 1 teaspoon soda | pinch of salt |
| 1 teaspoon cinnamon | lemon or vanilla flavoring |
| 1 cup raisins | enough flour to make out cakes |
| 2 cups dry oatmeal | with hands |

Bake in buttered tins in moderate oven.

Ruth Yarborough, *Old Town Grange*.

HONEY WAFERS

- | | |
|---------------------------------------|-----------------------------------------|
| $\frac{1}{4}$ cup butter | $2\frac{3}{4}$ cups sifted pastry flour |
| $\frac{1}{2}$ cup sugar | 1 cup strained honey |
| $\frac{1}{2}$ teaspoon salt | 2 teaspoons baking powder |
| $1\frac{1}{3}$ teaspoon lemon extract | (Rumford) |

Sift together 3 times, flour, salt and baking powder. Cream butter, add sugar, honey, extract and then the flour mixture. Roll into thin sheet using more flour if necessary. Cut into any shape desired and bake.

Mrs. B. L. Angel, *Lewisville Grange*.

PEANUT BUTTER COOKIES

- | | |
|---------------------------------|--------------------------|
| 1 cup white sugar | 2 tsp. vanilla flavoring |
| 1 cup brown sugar | $\frac{3}{4}$ tsp. salt |
| $\frac{3}{4}$ cup melted butter | 1 tsp. soda |
| 2 well-beaten eggs | 3 cups flour |

Mix sugars with shortening and peanut butter. Add eggs and vanilla and beat until smooth. Sift flour, salt and soda and add to first mixture. Roll small portion of dough in hand and flatten with fork and place on cookie sheet and bake in moderate oven. Mrs. Burke Wright, *Mills River Grange*.

MORAVIAN CHRISTMAS COOKIES

- | | |
|-------------------------------|----------------------------------|
| 1 qt. molasses | $\frac{3}{4}$ lb. lard or butter |
| $\frac{3}{4}$ lb. brown sugar | 2 tablespoons soda |
| | spices as you like |

Add enough flour to make soft dough, set in cool place for several days. Roll dough paper thin on a board covered with cloth. Cut, place on tins and bake.

Annie Wilson, *Vienna Grange*.

CHOCOLATE COOKIES

| | |
|---------------------------|----------------------------|
| 2 cups flour | 1 cup sugar |
| 2 teaspoons baking powder | 2 eggs |
| ½ cup butter | 1 teaspoon lemon flavoring |
| 1 cup fresh buttermilk | |

Cream butter and sugar. Beat eggs well and add to creamed mixture. Sift flour, baking powder three times and add alternately with buttermilk to other mixture. Beat well and add flavoring. Pour into muffin tins. Makes two and one-half dozen.

ICING

| | |
|-----------------------|-------------|
| 3 cups powdered sugar | ½ cup cream |
| 2 tablespoons cocoa | |

Cream well and top muffins.

Mrs. Marvin Long, *Pigeon Valley Grange*.

COCOA COOKIES

| | |
|--------------------------|---------------------------|
| 4 tablespoons shortening | 2 cups flour |
| 1 cup sugar | 3 teaspoons baking powder |
| ¼ cup milk | ¼ teaspoon salt |
| 1 egg | ½ cup cocoa |

Cream shortening and sugar together; add milk and beaten egg; mix well. Sift flour, baking powder, cocoa and salt together and add. Roll out ¼-inch thick on floured board; cut with cookie cutter. Bake in hot oven about 12 minutes.

Ernestine Pinner, *Pigeon Valley Grange*.

CUP CAKES

| | |
|----------------------|--------------|
| 1 cup sugar | ¼ cup butter |
| 1 egg | ¾ cup milk |
| 1 tsp. vanilla | 2 cups flour |
| 2 tsp. baking powder | |

Mix as for any other cake. Bake in muffin tins. Makes 2 dozen. Ice if desired.

Mrs. M. B. Patton, *Pleasant Garden Grange*.

WALNUT COOKIES

| | |
|---------------------------|-------------------------|
| 2 egg whites | 2 cups broken or mashed |
| 1 cup brown sugar, packed | walnuts |
| 1 tsp. vanilla | |

Beat eggs until foamy and add sugar gradually, beating well after each addition until thoroughly blended. Continue to beat until mixture will stand in peaks. Fold in nuts and vanilla. Drop from a spoon on a greased baking sheet. Bake 10 to 15 minutes in moderate oven, 350°.

Mrs. R. W. Pou, *Old Town Grange*.

GINGERSNAPS

| | |
|---------------------|--------------------------|
| 2/3 cup shortening | 1 tablespoon vinegar |
| ½ cup sugar | 2 tablespoons cold water |
| 1 egg | 4½ cups flour |
| 1 cup molasses | 1 tablespoon soda |
| 1 tablespoon ginger | |

Cream shortening with sugar. Add beaten egg, then molasses, vinegar and cold water. Sift flour, soda and ginger and add to first mixture. Stir in as much of the flour as you can and knead in remainder. Roll out, cut in desired shapes and bake 10 to 12 minutes in moderate oven (350° to 375°). These are delicious made either thick or wafer thin. Thick ones, cut in stars and sprinkled with sugar before baking are fine Christmas cookies.

Mrs. S. F. Miller, *Ferguson Grange*.

CHOCOLATE CHIP COOKIES

| | |
|----------------------------------|----------------------------------------------------------------------------------|
| $\frac{1}{2}$ cup butter | $\frac{1}{4}$ tsp. soda |
| 6 tablespoons brown sugar | $\frac{1}{2}$ tsp. salt |
| 6 tablespoons white sugar | $\frac{1}{2}$ tsp. vanilla |
| 1 egg | $\frac{1}{2}$ cup nuts chopped |
| $1\frac{1}{4}$ cups flour sifted | $\frac{1}{2}$ lb. semi-sweet baking chocolate cut in $\frac{1}{4}$ in. pieces |

Cream shortening, add sugar gradually, cream well. Blend in well beaten egg. Sift flour, soda, salt together and stir into the creamed mixture. Blend in vanilla nuts and chocolate. Drop by rounded teaspoonsful, 2 inches apart onto a lightly greased baking sheet. Bake 9 minutes in a moderately hot oven (400 degrees). Cool a minute before taking from the baking sheet. Makes 3 to 4 dozen cookies.

Mrs. S. A. McLain, *Pigeon Valley Grange*

DESSERTS

DATE NUT LOAF

| | |
|-----------------------|---------------------------------|
| 2 c. sugar | 1 cup nut meats (black walnuts) |
| 2 pkg. dates | 2 tsp. baking powder |
| 2 tbsp. melted butter | 1 tsp. cinnamon |
| 2 eggs | 1 tsp. nutmeg |
| 3 c. flour | 1 tsp. allspice |
| 2 tsp. soda | 1 tsp. cloves |

Chop dates and let stand in $1\frac{1}{2}$ c. of boiling water until cold. Cream eggs, butter and sugar. Add dry ingredients sifted together alternately with date and water mixture. Bake $1\frac{1}{4}$ hours in a moderately oven (350 degrees) in 2 loaf pans that have been greased and lined with wax paper. Topped with whipped cream is a delicious dessert.

Mrs. J. B. Haney, *Stem Grange*.

TO MAKE ONE GALLON ICE CREAM

| | |
|-----------------------------------|---------------------------------------------|
| 4 eggs well beaten | 1 large can crushed pineapple |
| 2 large cans Pet milk well beaten | 1 tsp. cornstarch |
| 2 c. sugar | Enough whole sweet milk to fill freezer. |
| 1 cup sweet cream, well beaten | |

Beat with rotary egg beater the eggs until very light, beat condensed milk. Beat cream until it begins to thicken. Add these together then add sugar and stir to dissolve. Add pineapple or other flavoring to suit taste. Dissolve cornstarch in 2 tbsp. milk. Add all ingredients together. Fill can within 2 inches of top and freeze.

Mrs. B. M. Casper, *Yost Grange*.

LEMON CHIFFON ICE CREAM

| | |
|---------------------------------------------|-----------------------------------------|
| 1 large can condensed milk — your choice | 2 beaten egg whites |
| 1 cup sugar | 1 teaspoon vanilla Juice of 2 lemons |

Chill milk overnight and whip until thick. Add sugar and vanilla and mix. Fold in beaten egg whites and add lemon juice. Pour cream in trays and freeze. If stirred during freezing time—once, the cream has a smoother texture.

To make other flavors of cream omit nothing from the above recipe

but add 1 large can of crushed pineapple, or if preferred, add chocolate syrup or fresh fruits. Serves 6.

Mrs. R. W. Murdock, *Brown's Chapel Grange*

SPECIAL ICE CREAM

1 qt. of whole milk

Heat and add one half cup of sugar and 4 tsp. of flour. Stir constantly till thick then cool and add 4 egg yolks and chill. Add 2 cups of double cream whipped and the 4 egg whites folded in this. Combine all together lightly and freeze at fast rate two hrs. then lower temp. This is an excellent base for any kind of cream and can be flavored as desired or have fruits added.

Mrs. D. D. Hooper, *Mills River Grange*

PINEAPPLE TREAT

2 eggs
2 tablespoons butter
1 cup nuts

1 cup whipped cream
1 cup pineapple or strawberries
1 cup pulverized sugar

Beat eggs, sugar and butter. Drain pineapple, add nuts, cover bottom of platter with vanilla wafers. Pour on mixture. Cover top with cakes and let stand over night in ice box.

Crumble the cakes up real fine before using.

Mrs. M. S. Speas, *Lewisville Grange*

LEMON ICE

1 package Lemon Jello (or lime) 1½ cups sugar
1 cup boiling water 2 lemons—grated rind and juice
1 quart milk (sweet)

Dissolve Jello in boiling water. Add sugar, juice and grated rind of lemons. Let cool. Add 1 quart milk. Pour in trays and freeze at fast freezing for 1 hour or until mushy. Remove from trays and beat thoroughly with Dover egg beater. Return to trays and complete freezing.

Mrs. M. L. Parker, *Brogden Grange*

DATE ROLL

2 cups sugar

1 cup milk
butter, the size of an egg.

Boil until it forms a soft ball in water. Stir in package of pitted dates, stirring continually, simmering 8-10 minutes. Remove from fire; add 2 cups of chopped nuts. Beat until stiff. Roll in damp cloth and leave until cool.

Pauline McCorkle, *Patterson Grange*

FROZEN PINEAPPLE SHERBERT

2 cups buttermilk

1 can pineapple
1 cup sugar, or sweeten to taste

Mix well. Freeze. Only one stirring necessary while freezing.

Mrs. Ed Thompson, *Corriher Grange*

LEMON SHERBERT

½ pkg. lime Jello
½ c. hot water
¾ c. sugar

2 c. milk
grated rind and juice of 1
lemon

Dissolve Jello and sugar in hot water. Add lemon rind and juice. Add chilled milk slowly stirring constantly. Pour into trays and allow to freeze stirring once or twice during freezing.

(Crushed pineapple, mashed peaches or any other fresh fruit is a good addition.)

Mrs. J. B. Harry, *Stem Grange*.

HEAVENLY HASH

$\frac{1}{2}$ lb. marshmallows $\frac{1}{2}$ dozen bananas
1 can sliced pineapple $\frac{1}{2}$ lb. nuts
1 pint of cream, whipped

(Cut marshmallows in quarters.) (Dice pineapple and bananas, break nuts and add to whipped cream.)

Ethel Reich, *Clemmons Grange*

PICKLES AND PRESERVES

PEPPER HASH

12 red peppers 12 green peppers
12 white onions size of an egg

Put all through meat chopper. Pour boiling water over them; let stand 10 min. Squeeze dry. Pour boiling water over; let stand 15 min. Drain dry. Pour over mixture 1 qt. vinegar to which has been added 1 cup sugar, 3 tbsp. salt, brought to boiling point. Seal in pint jars hot.

Mrs. E. L. Bodenheimer, *Kernersville Grange*.

CUCUMBER PICKLE

Use small cucumbers that can be pickled whole, or cut medium size cucumbers in halves. Wash and let stand overnight. Make a strong brine. Use 14 ozs. of salt (about $1\frac{3}{4}$ cups) to each gallon of water. Bring to boil and pour over cucumbers. Do this for 3 mornings. Making fresh brine every morning. Drain brine off and rinse cucumbers thoroughly. Make a strong alum water, boil and pour over cucumbers. Let stand overnight. Mix vinegar and sugar (1 cup of vinegar and 1 cup of sugar) in large enough amounts to cover cucumbers and pickling spices. Boil 10 minutes and pour over cucumbers that have been well drained. Boil and pour back over the pickles. The third day the pickles may be packed into fruit jars or left in stone or glass jars (if stone or glass, cover well to keep out insects).

If the vinegar is very strong it may be weakened by adding a small amount of water.

Mrs. L. D. Thompson, *Brown's Chapel Grange*.

CUCUMBER PICKLES (DELICIOUS)

Take medium size cucumbers, put in stone jar, cover with 1 pint salt to 1 gallon boiling water, let stand one week then pour off. Cover with boiling water and 1 tbsp. alum to every gallon water, let stand 24 hours, pour off, cover with boiling water and let stand 24 hours. Drain them, boil together the sugar and vinegar, 2 cups sugar to each quart vinegar, have enough to cover pickles; split each pickle lengthwise before putting on the hot vinegar or they will become hollow inside; add 1 tsp. celery seed and 1 tbsp. cinnamon bark; let stand 24 hours. Pour off vinegar and boil, adding 1 cup sugar to each quart of vinegar; pour over pickles and let stand 24 hours; pour off; boil vinegar, adding 1 cup sugar to each quart vinegar. Pack pickles in jars and seal with the hot vinegar or cover them and let stand in the crock until ready to use them.

Mrs. H. D. Robertson, *Clemmons Grange*.

BREAD AND BUTTER PICKLES

1 gal. sliced cucumbers 1 tablespoon tumeric
 $\frac{3}{4}$ cup salt 1 tablespoon black pepper
2 teaspoons prepared mustard 3 cups sugar
1 teaspoon celery seed 6 medium sized onions
1 tablespoon allspice peppers if desired

Slice cucumbers. Add salt. Cover with boiling water and let stand overnight. Squeeze out pieces next morning; add onions, one quart of vinegar and other ingredients. Boil five minutes. Pack and seal in jars.

Mrs. J. L. Suther, *Patterson Grange*.

BREAD AND BUTTER PICKLES

Soak a gallon of sliced cucumbers and 10 medium onions in $\frac{1}{2}$ cup of salt, covered with water, 4 hours.

For gallon cucumbers boil

1 pint vinegar

1 pint sugar

1 cup water

2 tablespoons white mustard
seed

2 teaspoons celery seed

Drop cucumbers in hot vinegar 10 minutes. Put in jar and seal.

Ruth Yarborough, *Old Town Grange*.

ICEBERG PICKLES

1. Two gallons medium size cucumbers cut up. One pint salt. Enough boiling water to cover. Let stand one week.

2. Drain and cover with fresh grape leaves about one inch thick. Cover with boiling water. Let stand for 24 hours.

3. Drain and cover with boiling water and alum the size of a walnut. Let stand for 24 hours.

4. Drain. Cover with $1\frac{1}{2}$ quarts vinegar, 5 cups sugar, and mixed spices. Boil and pour over pickles. (Do not boil the pickles, just the vinegar, sugar, and spices.)

5. Drain and reheat the vinegar for four mornings. Pour back over the pickles each time.

6. Then you may put the pickles in jars when cold and seal.

Mrs. D. W. McLaughlin, *Corriher Grange*.

BREAD AND BUTTER PICKLES

30 fresh cucumbers 1 in. in
diameter, sliced

10 medium sized onions, sliced

4 tbsp. salt

5 cups vinegar

3 cups sugar

2 tsp. celery seed

2 tsp. ground ginger

2 tsp. (white) mustard seed

1 tsp. (scant) tumeric

Mix cucumbers and onions, sprinkle with salt, let stand one hour. Drain well. Mix spices, sugar and vinegar and bring to a boil. Drop in drained onions and cucumbers. Boil slowly 15 min. Seal in sterilized jars. Do not wash off salt after draining. It is part of flavoring.

Norman Alexander, *Edwin M. Holt Grange*.

PICKLED PEACHES

8 pounds peaches

9 cups granulated sugar

1 tablespoon whole cloves

2 quarts vinegar

4 long sticks cinnamon

Select firm ripe peaches, preferably cling stones. Wash and peel with sharp knife. Combine vinegar, sugar, and spices and boil for five minutes. Add peaches and cook gently until tender but not broken; let stand in syrup overnight. Drain the syrup from peaches. Boil syrup until almost as thick as honey, pack in jars. Cover with hot syrup and seal immediately.

Mrs. P. H. Satterwhite, *Barber Grange*.

WATERMELON RIND PICKLE

4 pounds watermelon rind

1 gallon cold water

3 tablespoons lime

2 quarts vinegar

2 tablespoons whole allspice

1 tablespoon whole cloves

2 long pieces cinnamon

2 pieces ginger root

1 lemon peel

2 teaspoons salt

3 pounds granulated sugar

1 quart boiling water

Select firm, thick, melon rind; remove all pink meat and green skin; weigh; cut into cubes or strips. Dissolve the lime in the gallon of water; add rind and let stand several hours; rinse rind and cover with fresh water; let stand 2 or 3 hours; change water and cook until tender; let stand overnight

in cooking water. Combine all other ingredients and bring to a boil; add the rind and boil gently until rind is clear. Remove spices. pack rind into hot Ball Jars and seal immediately.

Mrs. C. E. Fulk, *Vienna Grange*.

CUCUMBER PICKLE

Whole or sliced cucumbers. Cover with alum water, 2 tsp. to 1 qt. water. Heat to boiling point; let stand 2 hours. Remove from alum. Chill in ice water. Make syrup of 1½ cup sugar, 1 qt. vinegar, 1 cup water, 2 tbsps. whole cloves, stick of cinnamon tied in cloth. Add cucumbers. Cook 10 min. Remove cucumbers to jar; boil syrup 10 min. Pour over cucumbers and seal.

Mrs. E. B. Meadows, *Stem Grange*.

MIXED PICKLE

| | |
|-----------------------------------------|------------------------------|
| 1 qt. grown cucumbers, pared and cut | 1 qt. green tomatoes, sliced |
| 1 qt. small cucumbers | 1 qt. onions |
| | 1 cauliflower (large) |
| 6 green peppers, cut fine | |

Put all in salt water overnight. Scald in same water in porcelain vessel. Drain in collander.

SAUCE:

| | |
|------------------|-------------------------|
| 6 tbsps. mustard | 2 cups granulated sugar |
| 1 tbsps. tumeric | 2 qts. cider vinegar |
| | 1 cup flour |

Put vinegar and sugar in kettle, and when hot add flour, mustard, tumeric which have been made into a paste by adding water. Boil 5 min.; add pickles; mix well and seal in jars.

Mrs. J. W. McCorkle (Ma.), *Kernersville Grange*.

GREEN TOMATO PICKLE

| | |
|----------------------------------------------|-------------------------|
| 3 lbs. cabbage | 2 tbsps. ground mustard |
| 1 gal. green tomatoes | 1 tbsps. ground cloves |
| 1 cup green hot pepper (less if very hot) | ½ oz. tumeric |
| 1 cup onions | ½ tbsps. cinnamon |
| 1 tbsps. ground ginger | 1½ lbs. sugar |
| | 2 tbsps. salt |
| | 2 qts. vinegar |

Grind all vegetables together. Hang in bag to drip overnight. Add all flavoring after dripping. Put vinegar and spices, salt and sugar together and heat to boiling. Add dripped vegetables and boil 20 min. Seal in jars. Keeps well when opened.

Norman Alexander, *Edwin M. Holt Grange*.

HUSBAND CONSERVE

Select the best man you can find and brush him carefully to rid him of any indifference. Be careful not to beat him as you would an egg or cream, for beating will make him tough and apt to froth at the mouth.

Lift him carefully into the home-preserving kettle and tie him with strong cords of affection which are not easily broken. Do not sear him with sarcasm, for that causes spitting and sputtering which ultimately results in spontaneous combustion. Scramble when difficulties arise.

Do not soak him in liquor either, for excessive draughts will make him mushy and spongy with your friends, and, in the South, stewed husbands have never been popular.

It is best to let him simmer tenderly at will, to blend tactfully with dressing and seasoning. Stuff him one hour before taking him out or before asking a great favor of him. A little caress or a glass of cold water will often add to his tenderness.

Flavor him with oil of happiness, an ounce of understanding, and a bushel of laughter and fun.

Should he seem weak or troubled with feminine infatuations, smother him in onions and garlic, and treble your charm.

Need him; need his dough, and be sure to save some of the dough for the little dumplings.

Do not spoil him by over-indulgence, but serve him daily on a platter of strength and courage, garnished with clean shirts and trousers.

Mrs. B. L. Angell, *Lewisville Grange*.

HOW TO PRESERVE CHILDREN

Take two or more children of the runabout age. If they are bright-eyed, rosy-cheeked youngsters, so much the better.

Tuck them into bed early—and leave for twelve hours of quiet, restful sleep. Windows wide open.

In the morning, dress them lightly and set them at a table in the brightest, cheeriest corner of the breakfast room.

To each child add the following: 1 small cup orange juice, 1 steaming dish of delicious, whole-wheat cereal, several slices crisp, crunchy whole-wheat toast and 1 glass milk.

Remove children to grassy field. Add a kite, a dog or so, and mix thoroughly.

Cover with a blue sky and leave in the sun until brown.

Repeat daily.

Mrs. B. L. Angell, *Lewisville Grange*.

BEVERAGES

WATERMELON PRESERVES

Cut watermelon rind white off in cubes and soak overnight in a lime water made of three tbs. of lime to a gallon of water. Drain and cook till tender in plain water.

Add to a syrup made from equal parts of pure apple vinegar and sugar with 1 tbs. each of cinnamon, mace, allspice, ginger, cloves to the gallon of vinegar. Let syrup come to a boil and add watermelon rind cubes and let get hot then seal in hot cans.

Mrs. Shelton Davenport, *Mills River Grange*.

STRAWBERRY PRESERVES

2 quarts berries (3 lbs.)

6 cups sugar (3 lbs.)

Cover the berries with boiling water for two minutes. Drain quickly and add four cups of sugar. Boil two minutes after the entire mass is bubbling. Remove from the fire and after all bubbling has stopped, add two more cups of sugar and boil for five minutes. Pour into shallow pans and let stand overnight. Next morning pack the cold preserves into hot sterilized jars, process five minutes at simmering point and seal immediately.

Mrs. R. G. Perry, *Brown's Chapel Grange*.

STRAWBERRY PRESERVES

To two pounds of crushed strawberries add three pounds of sugar; cook over hottest fire for 5 minutes and then stir in two tablespoons of Epsom Salts; skim and pour into sterilized jars and seal at once.

Miss Frances Akerstrom, *McLeansville Grange*.

CANNED STRAWBERRIES

Weigh strawberries, add 1/3 (by weight) as much sugar as strawberries. Let sit overnight. Cook in jumping boil for 10 min. and can. Do not let simmer or berries will float.

Mrs. S. F. Miller, *Pleasant Garden Grange*.

(Mrs. Miller won first prize on berries canned this way in the Ball Canning Contest.)

APRICOT MARMALADE

One pound dried apricots soaked 2 days in 4 cups water; at the end of

this time add 1 cup canned pineapple juice and cook gently for 1 hour. Then add 8 cups sugar and 1 cup canned pineapple, cut in dice. Simmer gently for ½ hour or until the mixture will jell.

Banche K. Ferguson, *Ferguson Grange*.

GRAPE JELLY

3 cups of pure grape juice

3 cups of sugar

Mix and let come to a boil. Add 3 cups more of grape juice and 3 cups of sugar and again let come to a boil, then add another 3 cups of grape juice and 3 cups of sugar and let strike a boil the third time. Take off stove and pour into hot jelly glasses. This recipe can be used with any kind of pure juices not diluted and it never fails to jell correctly.

Mrs. S. R. Cathey, *Mills River Grange*.

STRAWBERRY-PINEAPPLE PRESERVES

1½ lbs. pineapple cut in inch cubes 2 lbs. strawberries
2½ lbs. sugar

Add enough water to cover pineapple and bring to boiling point. Then add sugar and boil 10 minutes. Add strawberries and cook until it thickens. Seal in sterilized containers.

Mrs. E. L. Bodenheimer, *Kernersville Grange*.

CANDY

DIVINITY FUDGE CANDY

1½ cups brown sugar 2 tbsp. white Karo syrup
½ cup water 1 egg white
6 tsp. white sugar 1 cup nut meats
1 tsp. vanilla

Cook the sugar, syrup and water to a soft ball, pour in a fine stream on the well-beaten egg white, beating constantly until half the syrup is in. Cook the other half to crack stage and pour onto the egg mixture which you have beaten constantly, and beat until signs of cooling. Mix in vanilla and nuts, turn into greased pan. When partly cool mark in squares.

Mrs. E. L. Bodenheimer, *Kernersville Grange*.

EASTER LOAF

¾ pt. sweet cream (Carnation 1 lb. English walnuts (in the
canned milk) shell)
½ pt. white Karo syrup 1½ tsp. vanilla
1½ pts. white sugar ½ lb. candied pineapple
½ lb. candied cherries

Method: Put sugar, cream and syrup into a granite kettle holding a gallon, stir until thoroughly mixed, then put on stove and boil ten (10) minutes, stirring constantly; have some one try syrup in cold water. When it forms a soft ball when dropped in cold water, then take from fire, stir constantly until nearly cool, then add nuts, fruits, and vanilla. Have fruit and nuts cut in small pieces. Stir until cold; pour in a deep buttered pan and let stand overnight; pour out of pan and slice. This will keep for weeks.

The success is in constantly stirring but do not beat.

Mrs. John Ray Jameson, *Pleasant Garden Grange*.

COLLEGE FUDGE

2 cups sugar 3 tablespoons cocoa
2/3 cup milk 2 tablespoons butter
2 squares chocolate or 2 tablespoons white syrup
1 teaspoon vanilla

Break chocolate into small pieces, add sugar, milk, and cane syrup; cook

slowly, stirring occasionally to prevent sticking until temperature of 234° F. or soft-ball stage is reached. Remove from fire and add the butter and cool until just lukewarm; add vanilla and beat until creamy; pour into buttered pan and cut into squares. Nuts and cocoanut add to the flavor of the candy. These should be added just before it is poured out.

Mrs. C. V. Cobb, *McLeansville Grange*.

CHOCOLATE-COCOANUT FUDGE

| | |
|----------------------|--------------------------|
| 2½ cups brown sugar | 2 tablespoons corn syrup |
| 1 cup cream | 2 tablespoons cocoa |
| 2 tablespoons butter | ¾ cup cocoanut |

Cream butter, sugar, syrup, cocoa and cream, and boil to soft-ball stage. Remove from fire and cool to room temperature. Beat in the cocoanut and pour into greased pan. When cold cut into squares.

This recipe makes about 25 pieces.

Mrs. Winfred Hughes, *Pigeon Valley Grange*.

PANOCHA

| | |
|----------------------------|----------------------|
| 2 cups light brown sugar | 2 tablespoons butter |
| ½ cup milk | ½ lb. nuts |
| ⅛ teaspoon cream of tartar | ⅛ teaspoon salt |

Mix the sugar with the milk. Add the cream of tartar and boil gently to a "soft-ball stage" (until syrup forms a soft ball when dropped in a cup of cold water). Just before removing from fire, add the butter and salt. Cool and beat until the mixture thickens. Add chopped nuts; pour into a buttered pan; cut into squares. When cool, the panocha is ready for serving.

Sour milk or cream may be used instead of sweet milk and cream of tartar. When sour cream is used omit butter.

Mrs. B. L. Angell, *Lewisville Grange*.

CHOCOLATE FUDGE

| | |
|---------------------------------|--------------------------------|
| 2 squares unsweetened chocolate | 2 tablespoons white corn syrup |
| 2 cups sugar | 1 cup cream |
| ¼ teaspoon salt | 1 teaspoon vanilla |
| ¾ cup nuts | |

Melt chocolate over hot water in pan in which candy is to be cooked. Add cream and blend well. Cook rapidly until sugar is dissolved, string constantly. Reduce flame and cook slowly (to 236° F.) or until mixture forms a soft ball when dropped into cold water. Cool without stirring until the hand can be held comfortably on the bottom of the pan. Add vanilla. Beat vigorously until thick and creamy. Add nuts if desired and put into greased pan. Cut into squares when thoroughly cool.

Drudie Porter, *Clemmons Grange*.

CHOCOLATE FUDGE

| | |
|-------------------|-----------------------------------------|
| 1 cup brown sugar | 2 squares (2 oz.) unsweetened chocolate |
| 1 cup white sugar | 3 tablespoons butter |
| ¾ cup milk | 1 teaspoon vanilla |

Place sugars and milk in saucepan. Chop or shave chocolate; add. Cook slowly, stirring constantly until mixture boils. Continue cooking, stirring occasionally, to soft-ball stage (236° F.). Remove from heat, add butter, cool to lukewarm. Add vanilla, beat. Pour into greased pan, cool, cut into squares.

Mrs. S. A. McLain, *Pigeon Valley Grange*.

SEAFOAM CANDY

| | |
|----------------------|-----------------|
| 2 cups brown sugar | ⅛ teaspoon salt |
| ½ cup water | 1 egg white |
| 1 tablespoon vanilla | |

Boil sugar and water together to the hard-ball stage. Pour in a thin stream into the well-beaten egg white and add flavoring. Continue the beating until the mixture holds shape on greased surface. Drop by spoonfuls on buttered dish.

Mrs. Conway Foster, *Mills River Grange*.
Mrs. P. H. Satterwhite, *Barber Grange*.

BITTER-SWEET BALLS

Mix together $\frac{3}{4}$ cup sugar, $1\frac{1}{2}$ cups cocoa, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon salt.

Stir in $\frac{3}{4}$ cup milk. Cook over boiling water, stirring until mixture is smooth and glassy. Cook until done. Chill until firm. Shape with the fingers to 1 in. ball rolls.

Rosalee Speas, *Lewisville Juvenile Grange*.

DIVINITY

$3\frac{3}{4}$ cups sugar
 $\frac{3}{4}$ cup syrup

3 egg whites
 $\frac{1}{2}$ cup boiling water
walnuts

Cook until the mixture forms a hard ball in water. Add slowly to beaten egg whites and beat until hard. Drop in balls from spoon on greased pan or waxed paper.

Mrs. Helen Suther, *Patterson Grange*.

CHOCOLATE FUDGE

3 cups sugar
2 cups milk
4 tbsp. butter

4 tbsp. cocoa
4 tbsp. syrup
1 tsp. vanilla

Place milk, butter and cocoa in pan on fire, cook until thick, stirring constantly. Remove from fire and add sugar and syrup stirring until well dissolved. Cover and cook until boiling hard. Remove cover and cook to soft-ball stage. Allow to cool. Add vanilla; beat until creamy. Pour on buttered platter. Cut in squares. Nuts may be added if desired.

Hattie Meadows, *Stem Grange*.

BEVERAGES

CITRIC ACID PUNCH

2 oz. citric acid
4 oranges

7 cups sugar
1 qt. boiling water

1 qt. cold water

Mix sugar, citric acid and grated rind of 2 oranges. Cover with boiling water and allow to stand until cool. Add cold water and juice of 4 oranges and allow to stand 24 hours. Strain. Dilute to taste when ready to serve. Used as a lemonade serves 40. This is excellent used in tea, especially when serving a large crowd. Makes a good foundation for fruit punch. Used constantly in serving Grange. Will keep indefinitely in refrigerator.

Mrs. J. B. Haney, *Stem Grange*.

SPARKLING FRUIT PUNCH

2 cups boiling water
4 teaspoons orange pekoe tea
 $\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup orange juice

$\frac{1}{3}$ cup lemon juice
 $1\frac{1}{2}$ pints ginger ale
 $\frac{1}{2}$ orange, sliced thin
halved strawberries

Pour fresh, boiling water over tea; steep 5 minutes. Strain; add sugar and stir until dissolved. Add orange and lemon juices. Chill. Add ginger ale and pour over ice in punch bowl. Float orange slices and halved strawberries. Decorate ice block with cut fruits.

(Miss) Elizabeth Lutterloh, *Brown's Chapel Grange*.

EPISCOPALIAN PUNCH

| | |
|-----------------------------|------------------------|
| 1 <i>tsp. whole cloves</i> | 3 <i>lemons</i> |
| 1 <i>tsp. mace</i> | 6 <i>oranges</i> |
| 1 <i>tsp. allspice</i> | 2 <i>qts. of tea</i> |
| 2 <i>sticks of cinnamon</i> | 2 <i>qts. of water</i> |
| | <i>sugar</i> |

Boil the spices in 2 quarts of water and add sugar to taste after the tea and fruit juices have been added. Cool punch before adding fruit juices from the lemons and oranges.

Mrs. Sue Corpening, *Mills River Grange.*

PUNCH

| | |
|--------------------------------|---------------------------------------------------|
| 1 <i>quart of grape juice</i> | $\frac{1}{2}$ <i>gallon tea (sweetened)</i> |
| 2 <i>bottles of ginger ale</i> | <i>juice $\frac{1}{2}$ doz. lemons</i> |

Mix grape juice, tea and lemon juice and ginger ale just before serving. Best served over crushed ice.

Mrs. Max Fryar, *McLeansville Grange.*

ORANGE EGGNOG

Mix together 1 beaten egg yolk, 2 tablespoons sugar, 1 $\frac{1}{3}$ cups orange juice, $\frac{1}{2}$ cup rich milk. Mix well. Then fold in 1 stiffly-beaten egg white. Serve cold. Three servings.

Pearl Thompson, *Barber Grange.*

TOMATO JUICE

Select fully ripe tomatoes. Wash and cut up into small pieces. Cook until soft or until skins slip off easily.

Press through sieve several times to get much of the pulp as well as the juice.

To each quart of juice add 1 teaspoon salt and 1 teaspoon sugar. Bring to boiling point; pour into hot sterilized jars and seal.

Mrs. Will L. Karriker, *Corriher Grange.*

ORANGE MILK

Two-thirds cup sweet milk $\frac{1}{3}$ cup orange juice, and 2 tablespoons sugar. Mix well and serve over crushed ice at once.

Mrs. J. I. Wagoner, *McLeansville Grange.*

FOODS FOR THE SICK

BAKED CUSTARD

| | |
|--------------------------------|-----------------------|
| 1 <i>quart milk</i> | 4 <i>eggs</i> |
| $\frac{2}{3}$ <i>cup sugar</i> | 1 <i>tsp. vanilla</i> |
| $\frac{1}{2}$ <i>tsp. salt</i> | |

Scald milk, beat eggs slightly and add sugar. To the egg and sugar mixture add scalded milk slowly, stirring constantly; add vanilla. Pour into baking dish or custard cups and dust with grated nutmeg. Set in pan of hot water and bake in slow oven until set. When a knife blade dipped in center comes out clean the custard is done.

Mrs. E. L. Crews, *Hester Grange.*

BOILED CUSTARD

| | |
|-------------------|---------------|
| 1 <i>qt. milk</i> | 3 <i>eggs</i> |
|-------------------|---------------|

Beat the yolks with 4 tbsp. sugar and beat whites to a stiff froth. When the milk starts to boil stir in yolks and sugar. Let come to boil; pour over beaten whites quickly. Flavor to taste.

Ruth Yarborough, *Old Town Grange.*

BAKED CUSTARD

4 cups scalded milk
4 eggs

$\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ tsp. salt

1 tsp. vanilla

Beat eggs slightly, add sugar, salt, pour on slowly scalded milk; add vanilla and pour into moulds. Set in a pan of hot water and cook in slow oven until custard is firm. (A silver knife stuck in center of custard should be clean when withdrawn.) The water around your custard should never boil or it will whey. Serve plain or with a fruit sauce or the fruit may be added to custard before baking.

Mrs. Fred Baker, *Stem Grange*.

BOILED CUSTARD

1 quart of milk

6 eggs

1 cup sugar

Beat to a good froth egg yolks and sugar. Bring milk to boiling point, pour in eggs and sugar, stirring constantly. Beat egg whites until very stiff, pour boiling water over them, stir lightly and drain off all water. Cool and serve on top of custard when chilled.

Miss Ethel Reich, *Clemmons Grange*.

APPLE FLOAT

Whip Cream and fold in apple sauce and flavor with nutmeg or cinnamon.

ORANGE TOAST

Toast bread and spread with butter while hot, sprinkle with sugar and pour fresh orange juice over toast, then reheat till sugar is melted.

Mrs. S. R. Cathey, *Mills River Grange*.

POACHED EGG

1 slice buttered toast

1 egg

Have water in rolling boil. Salt water to suit taste. Drop egg in rapidly boiling water. Let remain in water 1 min. Lift with a wire spoon. Place on toast and serve at once.

Mrs. E. L. Bodenheimer, *Kernersville Grange*.

YARD IMPROVEMENT

Every woman knows the first sight of a house and surroundings gives one an idea of what kind of home they will find there. Well-kept surroundings adds not only beauty but incentive to a contented life. Not only should there be an evergreen lawn throughout the year, but shrubs, flowers and vines add to its beauty and livability. All tall shrubs should be placed in background. If there is an unsightly fence or barren building near by it should be covered by Rudzu vine or some climbing rose. Low-growing shrubs and evergreens may be placed around front and ends of house, also along walks.

In arranging the back do not overlook a rock garden. So many beautiful flowers that bloom from early spring until late autumn can be planted among the rocks and around the plot. Verbenas and candytuft are especially good for borders. There may be also in center a small pool with floating lilies nodding to the breeze.

Now, you say, how can I get all these shrubs and plants? Secure catalogs from leading nurseries and florists, watch for their special offers and you can secure assortments of shrubs and plants at a very low cost. Some of these may be rooted from clippings from your friends. These shrubs may be small, but remember, "The mighty oak from a small acorn sprung."

HOME IMPROVEMENT

Now we go into the country house or dwelling place which we call home; and rightly call it founded upon the principles of right and justice for all.

First of all we enter the living room. In too many country homes this is

inconvenient and poorly lighted. There should be (if no hall in house) a hall rack, which can be made by the father from a tree, placed in corner near the entrance. Each individual should be taught to use this rack for his wraps on entering the house. A small wooden box may be placed near the foot of tree for overshoes, which are usually damp and soiled and which must be brought inside for protection. This improvement would prevent many mothers from added steps picking up wraps flung in every direction. This, also, is a part of the child's education.

If kerosene lamps must be used for study use an Aladdin, one that gives a soft light and does not injure the eyes. If electric lamps are used be sure they are floor or table lamps well shaded. These can be purchased at reasonable prices from your power dealer or hardware store. Never use an overhead light for reading and study.

All bedrooms, of course, should be sunny and windows arranged to admit plenty of pure fresh air devoid of drafts. Single beds are advisable for children as they usually rest better alone.

Now let's look into the room in which every member of the family is vitally interested—mother's work room—the kitchen. This room in so many homes is just another room at one end of the house with a cook stove, table, water bucket and a few pots and pans. Walls unpainted and dirty, windows bare.

For improvement we would suggest two coats of good paint (preferably F. C. X.), either white or ivory, for this room must be light and cheery. Some neat unbleached muslin curtains trimmed with print and possibly a touch of embroidery or applique. The best range or stove on market is none too good for mother. Place stove in most convenient place. If at all possible, install waterworks. Around sink built-in cabinets conveniently arranged. A high stool for work at kitchen table is most appreciated. Use good grade aluminum or porcelain cooking utensils and have a good supply of various sizes. Last but not least we would place a small box containing that modern invention called Radio on a near-by shelf. Through the means of radio mother can have many enjoyable hours of entertainment as she does her daily work.

PIN MONEY

Some one says yes, I know all these beautiful surroundings are nice and the modern arranged and equipped home is very convenient, but I haven't the money. How can I secure such improvements for my home?

The thrifty housewife is always studying how to make or save a few pennies to add beauty and convenience to her home. Here are a few tried ways which will assist you in your task: Poultry on a small scale if handled correctly will add a few dollars. The writer has raised and sold several dollars worth of pansy and aster plants which were not hard to raise but helped the budget. Any other plants which you can sell on your market. Another great item of saving is doing the family sewing, thereby saving 50 per cent on clothing costs. A good Singer Sewing Machine is indispensable in any home.

Many undergarments, sheets, pillow cases, spreads and even aprons, dresses and shirts may be made from Laying Mash bags. The F. C. X. is easiest to use for they are plain white.

I have found quite a few extra dollars in making and selling maids' aprons to the ladies in my town. These and many other things may be done to secure money to improve the home and surroundings.

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